

5 New Ways with
Pumpkin Spice

Exclusive Look Inside the Kitchen at
DOWNTON ABBEY

bake

FROM SCRATCH®

68

Test Kitchen
Approved
Recipes for
Fall Baking

Give It a Stir!
Four Amazing
**Stir-Together
Cakes**

Secrets
to Baking
Bagels!

#thebakefeed

SEP/OCT 2019

VOLUME 5, ISSUE 5

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10>

DISPLAY UNTIL NOVEMBER 25, 2019

MARbled PUMPKIN
SPICE CHEESECAKE
page 81

FEATURING

Baked to the Nines: 5 Fresh Takes for Your 9x9
Paul A. Young's Ultimate Brownie Recipe
Today's Top 10 Must-Follow Baking Blogs

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15 Baker's Picks: Fresh Finds
Nicole Rucker, the pie queen of Los Angeles, California, shares her kitchen must-haves behind her signature produce-packed recipes at Rucker's Pies and Fiona

19 Retro Redo: Russian Ricotta Bread
A Russian expat bakes up a taste of her childhood with her mother's recipe for *bulochki* and then we give this bread a makeover as a jumbo ricotta-based roll

21 Baker Profile: Cédric Grolet: France's Pâtisserie Prodigy
Recognized as the World's Best Pastry Chef in 2018, Cédric Grolet is taking the world of French pâtisserie by storm with his sumptuous trompe l'oeil pastries

29 From the Pantry: Baking Syrups
Unlock the secrets behind baking's most beloved syrups, from classic maple to smoky molasses and everything in between

35 PERFECT PEARINGS
From Anjou to Bartlett, we're making the most of the season's plentiful pear harvest in four recipes tailored to this sweet and earthy fruit

45 THE ESSENTIAL... BAGELS
Equipped with our test kitchen's no-fail tips for mastering this iconic ringed bread, you'll be well on your way to bringing bagels to your home kitchen

55 BAKED TO THE NINES
Take out your trusty 9x9-inch pan and think outside the box with five epic new recipes to square away in this trusty vessel

65 STIR IT UP
Whether you opt for the two-tiered peanut butter stunner or a sheet cake take on cannoli, our luscious stir-together cakes promise decadence on demand



73 PUMPKIN SPICE AND EVERYTHING NICE
Get cozy with these aromatic recipes where Homemade Pumpkin Spice reigns supreme, from our marbled cheesecake cover star to a walnut-studded layer cake

83 LIGHTS, CAMERA, BAKE! THE DESSERTS OF DOWNTON ABBEY
Esteemed food stylist Lisa Heathcote dishes on how she made the camera-ready treats spotted on set of the hit television show and upcoming film *Downton Abbey*

91 AUTUMNAL BREAD-BAKING
Calling upon crunchy streusels, cheesy mix-ins, and plenty of spice, we bring you four soul-warming breads that deliver autumn comfort

99 10 BAKING BLOGS TO FOLLOW
Sweetening up the web with their creative, unique, and undeniably indulgent recipes, these are the blogs you should be following for all things baking

107 Origin of a Classic: Bakewell Tart
Embark on a journey to the quaint riverside streets of 20th century Bakewell in Derbyshire, England, to uncover the roots of one of Britain's most beloved baked goods

111 Test Kitchen Technique: The Fall Spice Cabinet
Turn to our homemade blends for pumpkin spice, chai, and our best-ever everything bagel seasoning to infuse your baking with amazing fall flavor

112 Back Page Brownie: Classic Fudge Brownies
We hit up Paul A. Young, the award-winning confectioner in London, England, for the decadent brownie recipe he built his chocolate empire on

SOURDOUGH PUMPKIN ROLLS

Sourdough elevates these soft pull-apart rolls by imparting deeper, heightened flavor and an even fluffier, chewier crumb. And it's all thanks to the addition of Platinum® Instant Sourdough Yeast from Red Star®. Combining the pleasant tang of sourdough with mildly sweet pumpkin and baked in a cast-iron skillet, these bread rolls embody fall comfort baking at its finest. We finished them off with a savory topping of pepitas and flaked sea salt, delivering a welcome note of crunch to the rolls' pillowy perfection.

Makes 12 rolls

3½ cups (438 grams) all-purpose flour
1 (0.63-ounce) package (18 grams) Platinum® Instant Sourdough Yeast
2 teaspoons (6 grams) kosher salt
¼ teaspoon (1 gram) ground cinnamon
¾ cup (183 grams) canned pumpkin
½ cup (120 grams) whole milk

¼ cup (57 grams) unsalted butter
¼ cup (85 grams) honey
1 large egg (50 grams), lightly beaten
3 tablespoons (27 grams) raw pepitas
1 tablespoon (9 grams) flaked sea salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, Platinum Instant Sourdough Yeast, kosher salt, and cinnamon at low speed until combined.

2. In a small saucepan, heat pumpkin, milk, butter, and honey over medium heat until

butter is melted and mixture registers 120°F (49°C) to 130°F (54°C) on an instant-read thermometer. Remove from heat; let cool slightly, if necessary.

3. With mixer on low speed, add warm pumpkin mixture to flour mixture, beating until combined, about 2 minutes. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, 12 to 13 minutes.

4. Lightly oil a large bowl. Turn out dough onto a lightly floured surface, and shape into a smooth ball. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

5. Oil a 10-inch cast-iron skillet with oil.

6. Punch down dough, and turn out onto a lightly floured surface. Divide dough into 12 equal portions (about 75 grams each). Shape each portion into a smooth round, and place in prepared skillet. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

7. Preheat oven to 350°F (180°C).

8. Brush top of rolls with egg wash, and sprinkle with pepitas and flaked salt.

9. Bake until deep golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 25 to 30 minutes. Let cool slightly. Serve warm.



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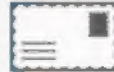
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ARTISAN RECIPES
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With over 600 recipes, gorgeous photography, and invaluable step-by-step tutorials, this cookbook from *Bake from Scratch* magazine is the ultimate baker's companion. From decadent tarts and one-layer cake stunners to indulgent cookies and bars, find the perfect baked good for every season and occasion. Whether you're an advanced pastry chef or just beginning your baking journey, this collection has all the approachable artisan recipes to get you inspired and your oven preheated year-round. Every recipe is a step-by-step adventure, celebrating the craft of baking from scratch.



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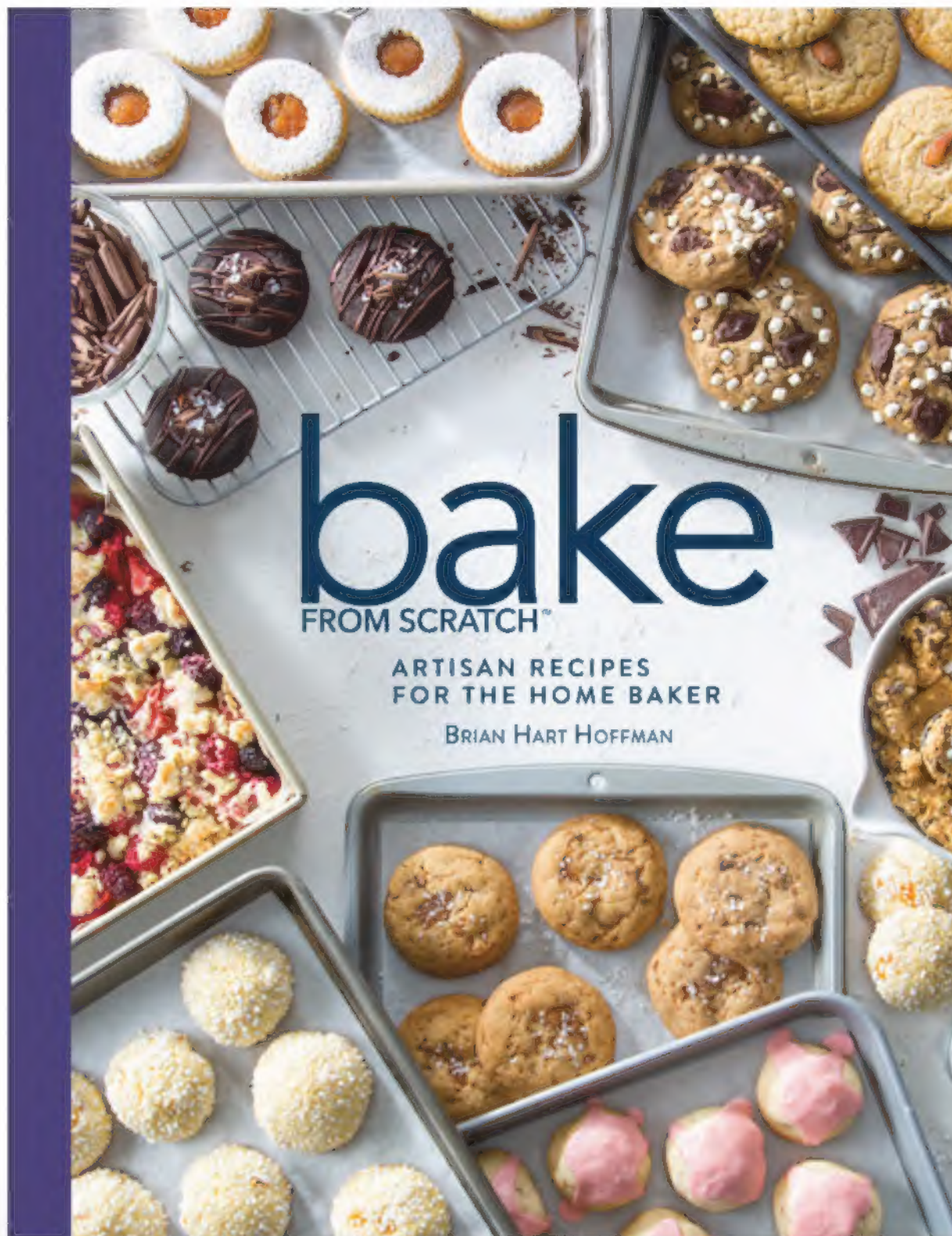
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All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.



Follow along with the Williams Sonoma Cookbook Club and see what *Bake from Scratch* cookbook events will be hosted at your local store by checking their classes and special events page (williams-sonoma.com/pages/store-events/store-events.html). Most importantly, purchase the book at bakefromscratch.com/product/bake-scratch-volume-three.

IT'S FINALLY FALL! I bake all year long, but fall remains one of my favorite baking seasons, and this issue is packed with every reason why.

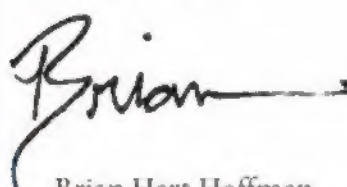
September is National Biscuit Month! In celebration, we're partnering with White Lily to deliver the kind of biscuit info you crave. White Lily has long been the only flour I reach for when baking endlessly tender biscuits, and I'm excited to be sharing one of my favorite biscuit recipes on page 18. Be sure to sign up for our newsletter, PreHeat, at bakefromscratch.com so you can get biscuit wisdom delivered straight to your inbox.

We're also celebrating the release of the *Downton Abbey* film on September 20. I've been a fan of the series since it first aired in 2010 and am so excited for the movie. On page 83, the show and movie's food stylist, Lisa Heathcote, spills the tea on what it's like to bake English scones destined for the silver screen. And because we just can't get enough of all things British baking, on page 112, we're featuring world-renowned London-based chocolatier Paul A. Young's fudgy brownie recipe.

In October, Williams Sonoma will be featuring *Bake from Scratch: Volume Three* as its cookbook pick of the month. On October 9, the Williams Sonoma Cookbook Club will be baking from the cookbook and hosting storewide events. Make sure you grab a copy so you can join the fun!

Whether you dig into our pumpkin spice feature (page 73) or our fuss-free stir-together cakes (page 65), you'll find this issue is the ultimate ode to autumn.

Happy baking,


Brian Hart Hoffman
Editor-in-Chief

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Pecan Sticky Buns

Sunnyland Farms' rich pecans take center stage in these breakfast-ready sticky buns, imparting nuttiness and crunch to every bite. From the cinnamon swirl in the center to the gooey pecan-studded caramel topping, these buns are the ultimate fall wake-up call.

Makes 12 buns

- 6 cups (750 grams) all-purpose flour
- ½ cup (67 grams) granulated sugar
- 4½ teaspoons (14 grams) instant yeast
- 2½ teaspoons (6 grams) kosher salt, divided
- 1½ cups (300 grams) whole milk
- 1 cup (227 grams) unsalted butter, divided
- 2 teaspoons (8 grams) vanilla extract
- 2 large eggs (100 grams), lightly beaten
- 1½ cups (330 grams) firmly packed light brown sugar, divided
- ½ cup (170 grams) golden syrup
- ¼ cup (60 grams) heavy whipping cream
- 2 cups (284 grams) Sunnyland Farms Raw Georgia Pecan Halves
- 1 tablespoon (6 grams) ground cinnamon
- 3 tablespoons (42 grams) unsalted butter, softened
- ¾ cup (85 grams) Sunnyland Farms Pecan Pieces

1. In the bowl of a stand mixer fitted with the paddle attachment, whisk together flour, granulated sugar, yeast, and 1½ teaspoons (4.5 grams) salt by hand.

2. In a small saucepan, heat milk, ½ cup (113.5 grams) butter, and vanilla over medium-low heat until mixture registers 120°F (49°C) to 130°F (54°C) on an instant-read thermometer.

3. With mixer on low speed, slowly pour warm milk mixture into flour mixture, beating until incorporated, about 30 seconds. Add eggs, beating until combined. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, 5 to 6 minutes.

4. Spray a large bowl with cooking spray. Turn out dough onto a lightly floured surface, and shape into a smooth round. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

5. Spray a 13x9-inch baking pan with cooking spray.

6. In a medium saucepan, melt remaining ½ cup (113.5 grams) butter over medium heat. Add 1 cup (220 grams) brown sugar, golden syrup, cream, and ½ teaspoon (1.5 grams) salt; cook, stirring occasionally, until mixture comes to a boil. Pour caramel into prepared pan; top with pecan halves, arranging in a single layer. Let cool completely.

7. Lightly punch down dough. Turn out dough onto a lightly floured surface, and roll into an 18x14-inch rectangle.

8. In a small bowl, stir together cinnamon, remaining ½ cup (110 grams) brown sugar, and remaining ¼ teaspoon salt. Spread softened butter onto dough, and sprinkle with cinnamon-sugar mixture, leaving a ½-inch border on one long side. Top with pecan pieces.

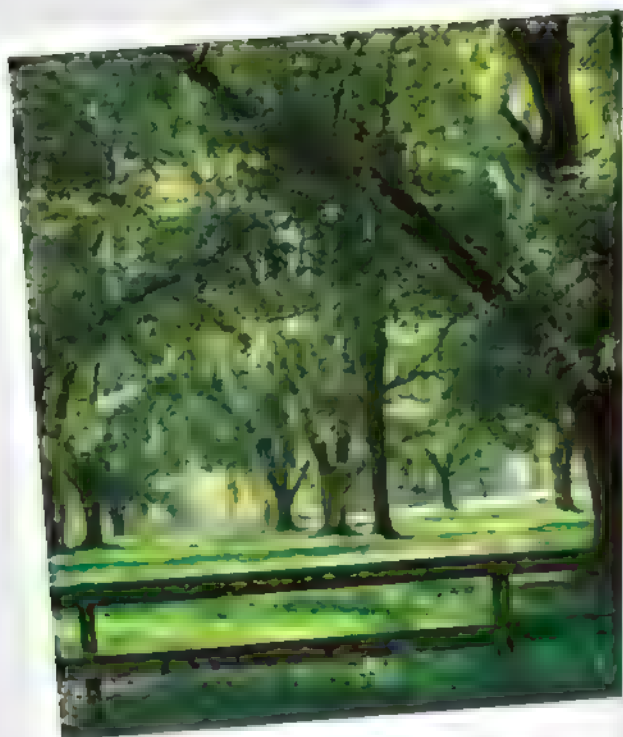
9. Starting with long side opposite ½-inch border, roll dough into a log; place log, seam side down, on work surface. Trim ends. Using a serrated knife, cut log into 12 (1½-inch) rolls. Place rolls on top of pecan halves in pan. Let rise in a warm, draft-free place (75°F/24°C) until puffed and rolls are touching, 30 to 45 minutes.

10. Preheat oven to 350°F (180°C).

11. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 40 minutes. Let cool in pan for 5 minutes. Invert rolls onto a rimmed serving platter. If any pecan caramel remains in pan, spoon out, and place on top of rolls. Serve warm.



Sunnyland Farms



One of the many lush pecan groves spanning Sunnyland Farms' 1,700-acre property in Albany, Georgia.



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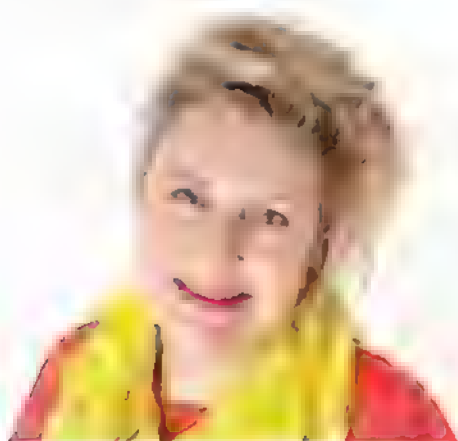
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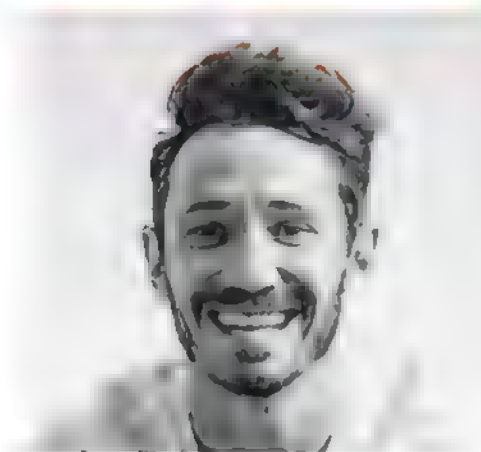
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WHAT ARE YOU MOST EXCITED TO SEE IN THE UPCOMING DOWNTON ABBEY MOVIE?

“Since I worked on the film, I’m looking forward to seeing all the details that each department created come together on the big screen. It will be a visual feast!”

Lisa Heathcote
Food Stylist
London, England



FAVORITE WAY TO USE AUTUMN PEARS?

“Caramelized pears! I poach Conference pears in honey and butter and then fill them with caramel and top them with vanilla ice cream and sliced almonds. It’s my go-to when loved ones come to visit.”

Cédric Grolet
Executive Pastry Chef, Le Meurice
Paris, France



BEST BAGEL YOU’VE EVER HAD?

“It was made by Jason Kaplan at Maury’s Bagels in Los Angeles. It was just the way I like it: toasted, smothered in cream cheese, and topped with California tomatoes and lots of salt.”

Nicole Rucker
Founder and Head Pastry Chef, Rucker’s Pie and Fionia
Los Angeles, California



BEST BAGEL YOU’VE EVER HAD?

“It was back in April in New York. It was packed full of cream cheese, smoked salmon, capers, lemon, dill, and diced shallots. We underfill our bagels in the UK, so I loved having one piled with filling.”

Paul A. Young
Master Chocolatier
London, England



WHAT ARE YOU MOST EXCITED TO SEE IN THE UPCOMING DOWNTON ABBEY MOVIE?

“My favorite character is Mr. Carson because of the juxtaposition of his roles as a servant, friend, and patriarch. With the movie coming out, I’m excited to see his character develop as a husband, too.”

Alex Kolar
Editorial Assistant, *Bake from Scratch*
Birmingham, Alabama



RECIPE INDEX

BARS AND COOKIES

Classic Fudge Brownies **112**
Pumpkin Spice Whoopie Pies **82**
Sweet Potato Bars **63**

BREADS

Apple Oat Bread **95**
Basic Bagels **49**
Buttermilk Biscuits **18**
Chai Raisin Bagels **50**
Champagne-Poached Pear Muffins **44**
Cheddar and Onion Beer Bread **95**
Date and Pecan Scones **98**
Four-Cheese Pull-Apart Milk Bread **63**
Pear Cardamom Buns **43**
Pecan Sticky Buns **11**
Pumpkin Spice Bread with Cream Cheese Swirl **80**
Pumpkin Spice Muffins with Pecan Streusel **80**
Russian Ricotta Bread **20**
Sourdough Pumpkin Rolls **5**
Traditional English Scones **90**
Walnut Potica **97**

CAKES

Cannoli Sheet Cake **72**
Carrot Cake Loaf **70**
Cédric Grolet's Kouglöfs **26**
Chocolate Olive Oil Cake **70**
Golden Peanut Butter Cake **71**
Marbled Pumpkin Spice Cheesecake **81**

Molasses Toffee Apple Upside-Down Cake **63**
Pear Butter Cake **27**
Pumpkin Spice Layer Cake **81**
Sour Cream Maple Cake with Maple Buttercream Frosting **62**
Spiced Mulled Wine Pear Cake **42**
Vanilla Applesauce Cake **33**

FROSTINGS, FILLINGS, GARNISHES, AND GLAZES

Almond Glaze **110**
Cream Cheese Filling **62**
Cream Cheese Icing **70**
Cream Cheese Swirl **80**
Golden Caramel **72**
Golden Meringue Buttercream **72**
Honeyed Goat Cheese Filling **43**
Maple Buttercream Frosting **62**
Maple Glaze **98**
Mascarpone Filling **82**
Meringue **20**
Mulled Wine Glaze **42**

Oat Streusel **95**
Pear Butter **44**
Pecan Streusel **80**
Pumpkin Spice Frosting **81**
Pumpkin Spice Glaze **80**
Walnut Filling **98**
Whipped Ganache **70**
Whipped Ricotta Icing **72**
Vanilla Bean Frosting **33**

MISCELLANEOUS

Chai Spice **111**
Champagne-Poached Pears **44**
Everything Bagel Seasoning **111**
Mulled Wine-Poached Pears **42**
Pumpkin Spice **111**
Tangzhong **63**

PASTRIES, PIES, AND TARTS

Bakewell Tart **110**
Jam and Cream Brioche Tart **62**
Maids of Honour Tarts **90**
Pâte Sablée **64**
Pear and Honeyed Goat Cheese Galette **43**
Puff Pastry Dough **90**

on the cover

Marbled Pumpkin Spice Cheesecake
page 81

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VANESSA ROCCHIO
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RESOURCES

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Page 13
Paul A. Young photo courtesy of Maxine Sapsford.

The Essential ... Bagel

Page 52
Nicole Pae photo courtesy of San Francisco Cooking School
Sadelle's photo courtesy of Sadelle's
St-Viateur Bagel photo by David DeStefano
Philly Style Bagels photo courtesy of Philly Style Bagels
Eltana Wood-Fired Bagel Café photo by Aaron Leitz.

10 Baking Blogs to Follow

Page 99
From top left, strawberry cheesecake and doughnut photos courtesy of Dev Amadeo, chocolate cheesecake photo courtesy of Ashley Manila, galette photo courtesy of Michele Song, Sated Caramel Brownie Cups photo courtesy of Mike Johnson, and crema volteada photo courtesy of Lorena Salinas
Page 100
Plum photos courtesy of Dev Amadeo

Page 101
Frosting and Fettuccine photos courtesy of Sam Adler.

Page 102
Cravings Journal photos courtesy of Lorena Salinas
Mike Bakes NYC photos courtesy of Mike Johnson

Page 103
Headshot of Ashley Manila courtesy of Lauren Hansen
Recipe photo courtesy of Ashley Manila
Studio Baked photos courtesy

of Michele Song
Page 104
Jernej Ktichen photos courtesy of Maja Zver
Page 105
Butternut Bakery photos courtesy of Jenna Barnard
Page 106
Sour Flour photos courtesy of Brittany Wood
The Cinnamon photos courtesy of Majed Ali

RECIPE CORRECTION

While we aim for perfection with each of our recipes, we do make the occasional mistake. Here's a correction from a recent issue.

JULY/AUGUST ISSUE 2019:

From the Pantry: Yeast

Due to modern drying technology, all active dry yeast is made up of living, dormant yeast cells. Upon rehydration, the dormant cells become active. We previously implied that all active dry yeast is protected within a coat of dried, dead yeast cells.

FRESH finds

NICOLE RUCKER



NICOLE RUCKER, JAMES BEARD AWARD-NOMINATED PASTRY CHEF AND REIGNING PIE QUEEN OF LOS ANGELES, CALIFORNIA, SHARES HER AUTUMN BAKING MUST-HAVES FOR CREATING HER SIGNATURE FRUIT-FORWARD DESSERTS

BOURKE STREET BAKERY: ALL THINGS SWEET

(Murdoch, 2017) by Paul Allam and David McGuinness

"My friend surprised me with this book by Paul Allam and David McGuinness, the guys behind the Australian bakery empire Bourke Street Bakery. I immediately fell in love with the casual style and rustic look of the pastries—I bake their carrot cake recipe on repeat. I'm such a huge fan that I traveled to Sydney, Australia to visit the original Bourke Street Bakery in Surry Hills. The pastries taste just as good as they look in the book."

Available at [amazon.com](https://www.amazon.com).

MATFER BOURGEAT SCRAPER

"A French manufacturer of baking tools for professional chefs, Matfer Bourgeat is behind my all-time baking favorite tool: the Matfer Scraper. Matfer nicknamed this tool the *racle tout*, which means 'scrapes everything' in French, and for good reason. It's flexible and firm enough to turn out dough yet delicate enough to spread icing on a cake. It does everything, and I don't bake without it."

Available at [amazon.com](https://www.amazon.com) and [matferbourgeatusa.com](https://www.matferbourgeatusa.com).

APPLES AND SQUASH

"Autumn has a lot of produce potential, but apples and heirloom varieties of squash are two of my fall favorites. Grating apples into cake batter adds textural interest (check out the Spiced Apple Wedding Cake in my cookbook, *Dappled*). I mix things up by using a blend of standard baking apples, like Granny Smith or Braeburn, and unique heirloom varieties in one recipe, which creates a delicious play on both sweet and tart flavors in my desserts. I also like to use heirloom varieties of squash, especially the kabocha. This variety has a gorgeous bright orange flesh hiding beneath its green skin and is great for baking because it's firmer than most standard squash and contains

less water, which means it becomes nice and creamy when baked. In my Boiled Maple 'Pumpkin' Pie, I use kabocha instead of canned pumpkin because it creates an ultra-rich texture."

Available during the cooler months at farmers' markets and local grocery stores.

VINTAGE BAKEWARE

"I'm always exploring thrift stores and searching through local estate sales in Los Angeles to find vintage pie plates and oval baking dishes (they dress up cobblers and crisps!) to add to my baking collection. Vintage bakeware is usually made of thick glass or ceramic, so it's both sturdy in make and delicate in appearance, and it's hard to find the bright colors and retro patterns in modern bakeware. Vintage dishes lend the perfect combination of utility and charm, so my pies and crumbles can go from oven to table with a pretty presentation."

Available at [etsy.com](https://www.etsy.com), or use [estatesale.com](https://www.estatesale.com) to find estate sales in your area.

ENAMEL-COATED CAST IRON

"I bake in my enamel-coated cast iron whenever I can at home. A Dutch oven is perfect for cooking down apples for a pie filling, and a skillet is a must-have for warm autumn skillet cakes. Cast iron conducts heat well, so everything in it turns out more evenly and thoroughly baked. The enamel coating helps retain heat and keep baked goods from sticking, and it makes the cast iron easy to clean. I have a collection of vintage cast iron as well as modern pieces from Le Creuset, where the quality and durability can't be beat. Cast iron is also one of my favorite ways to personalize my kitchen since you can find pieces in every color, size, and shape."

Le Creuset can be found at [williams-sonoma.com](https://www.williams-sonoma.com). Check your local antiques stores for vintage finds.



In her new cookbook, *Dappled: Baking Recipes for Fruit Lovers* (Avery, 2019), Nicole shares her passion for baking with fresh fruits. You can find *Dappled* at [amazon.com](https://www.amazon.com).

Follow Nicole on Instagram at @nicole_rucker and @fionabakeryla. To taste her desserts, visit Fiona Bakery at 339 N. Fairfax Ave., Los Angeles, California. 📍

HAPPY National Biscuit Month!

WITH



September is all about biscuits. Served warm from the oven, biscuits are just as at home among the breakfast spread as they are piled into a bread basket for the family dinner. It's the easy, no-fuss accompaniment that has a place at every meal. Whether they're square or round, rolled out or dropped, mixed with buttermilk or cream cheese, a biscuit is always tender, buttery satisfaction.

The secret to biscuit success? White Lily flour. It's the main requirement for perfect biscuits, no matter how you make them. Turning out flaky biscuits packed with down-home comfort and flavor, White Lily has been the go-to biscuit flour since 1883. Made of 100% soft red winter wheat, it's the only flour that imparts that signature light and fluffy texture to your biscuits.

We're joining forces with White Lily for National Biscuit Month and baking up biscuits all September long! Gear up by registering for our e-newsletter at bakefromscratch.com/newsletter-signup to receive exclusive biscuit recipes. Throughout the month, we'll be bringing you unique recipes by biscuit pro Carrie Morey of Callie's Charleston Biscuits and Callie's Hot Little Biscuit and our editor-in-chief Brian Hart Hoffman, as well as more recipes and tips by bona fide biscuit masters! It's a food holiday you won't want to miss.

Before you get to baking, stock up for National Biscuit Month by visiting whitelily.com to find a list of retailers near you.



BUTTERMILK BISCUITS

Makes 12 biscuits

Rich, buttery, and flaky, these biscuits are an ode to the perfect Southern biscuit.

White Lily flour is the not-so-secret ingredient, giving them a soft, pillowy crumb that'll keep you coming back for more.

- 3½ cups (438 grams) White Lily All-Purpose Flour
- 2 tablespoons (24 grams) granulated sugar
- 1 tablespoon (9 grams) kosher salt
- 1 tablespoon (15 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- 1¼ cups (284 grams) cold unsalted butter, cubed
- 1 cup (240 grams) whole buttermilk, chilled
- 1 large egg (50 grams), lightly beaten
- Flaked sea salt, for sprinkling
- Softened butter and honey, to serve

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, kosher salt, baking powder, and baking soda. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in cold buttermilk until a shaggy dough forms.
3. Turn out dough onto a lightly floured surface. Pat dough into a rectangle, and cut into fourths. Stack each fourth on top of each other, and pat down into a rectangle again. Repeat procedure 3 more times. Pat or roll dough to 1-inch thickness. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, re-rolling scraps as necessary. Place biscuits 2 inches apart on prepared pan. Freeze until cold, about 10 minutes. Brush with egg wash, and sprinkle with sea salt.
4. Bake until golden brown, about 15 minutes. Serve warm with softened butter and honey.



RUSSIAN RICOTTA BREAD

AN EXPAT LIVING IN SEATTLE, WASHINGTON, SHARES HER MOTHER'S RECIPE FOR *BULOCHKI*, A POPULAR YEASTED ROLL BAKED THROUGHOUT RUSSIA AND EASTERN EUROPE



As the dough bakes into golden swirls and the meringue gets toasted on top, *bulochki* permeate my kitchen in Seattle, Washington, with the soul-warming fragrance of sweet bread. That smell takes me back to the Saturday mornings of my childhood in Lithuania, when my mother baked these Russian rolls made with our local farmer cheese as a way of kicking off the weekend. She'd get creative by rolling the dough into swirls and spreading a loose meringue on top. Once baked, the meringue rose up from the pastry to give it a bit of sweetness and irresistible crunch. I always had them with a cup of black coffee on the side, taking my time to savor every bite and slowly sip the coffee.

When my husband and I moved to Seattle 17 years ago, I craved a taste of home. I tried making *bulochki*, but without farmer cheese, the dough broke and I ended up with a sticky mess. It was disheartening, but I kept trying. Finally, I figured out that strained ricotta is the perfect substitute for the farmer cheese. It makes these rolls even more special by upping their tangy flavor and making the pastry more pillowy. Now I bake *bulochki* whenever I feel homesick, and every bite takes me back to those sweet, lazy Saturday mornings.

—Maria Sharapova, Seattle, Washington

THE REDO

RUSSIAN RICOTTA BREAD

Makes 1 (10-inch) loaf

Because it's impossible to have just one bulochki, we reimagined the original recipe as an oversize sweet roll baked in cast iron and topped with a generous drizzle of meringue. With ricotta added to the dough, this giant roll boasts an extra-tender crumb that makes a delicious contrast to the crunchy meringue swirl.

- ½ cup (120 grams) whole buttermilk**
- ½ cup (76 grams) unsalted butter**
- 4¼ cups (531 grams) all-purpose flour, divided**
- ⅓ cup (67 grams) granulated sugar**
- 1 tablespoon (9 grams) kosher salt**
- 2¼ teaspoons (7 grams) instant yeast**
- 1½ cups (300 grams) whole-milk ricotta cheese*, room temperature**
- 2 large eggs (100 grams), divided**
- 1 large egg yolk (19 grams)**
- 1 tablespoon (15 grams) water**
- Meringue (recipe follows)**

1. In a small saucepan, heat buttermilk and butter over medium-low heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Remove from heat; set aside

2. In the bowl of a stand mixer fitted with the paddle attachment, whisk together 2 cups (250 grams) flour, sugar, salt, and yeast by hand. Add buttermilk mixture; beat at low speed until combined. Add ricotta, beating until combined. Add 1 egg (50 grams) and egg yolk, beating until combined. Add remaining 2¼ cups (281 grams) flour, and beat until a soft dough forms, about 30 seconds. Switch to the dough hook attachment. Beat at low speed until dough is elastic and pulls away from sides and bottom of bowl, about 12 minutes.

3. Spray a large bowl with cooking spray. Turn out dough onto a lightly floured surface, and shape into a smooth round. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, 45 minutes to 1 hour. To test if dough is ready, make a dent in dough about 1 inch deep. If dough springs back fully, it is not ready. If dent remains and springs back only a little bit, dough is properly proofed.

4. Grease a 10-inch enamel-coated cast-iron skillet with oil.

5. Punch down dough well. Let stand for 5 minutes. Turn out dough onto a lightly floured surface, and shape into a 12-inch log. Roll dough to 40 inches long with slightly tapered ends. Roll dough into a spiral, tucking ends under. (It's OK if the spiral isn't super tight. The shape turns out better when it is kept flat instead of building it up.) Use hands to lift

and place in prepared skillet. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes

6. Preheat oven to 350°F (180°C).

7. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush dough with egg wash. Pipe Meringue into grooves of spiral. (Not all Meringue will be used. It is OK to have about ¼ cup left after piping.)

8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 50 to 55 minutes, covering with foil after 30 minutes of baking to prevent excess browning, if necessary. Let cool for 15 minutes in pan. Serve warm or at room temperature.

**We used Polly-O Ricotta Cheese.*

MERINGUE

Makes ¾ cup

- 1 large egg white (30 grams), room temperature**
- ½ cup (100 grams) granulated sugar**

1. In a medium bowl, place egg white. Using a hand mixer at medium speed, gradually add sugar, beating until glossy and thick and ribbons form. Use immediately.

Find Maria's original *bulochki* recipe as well as many more traditional Russian treats on her food blog, masha-cooks.tumblr.com. 🍴

baker profile



CÉDRIC GROLET:

FRANCE'S PÂTISSERIE PRODIGY



NAMED THE WORLD'S BEST PASTRY CHEF OF 2018, CÉDRIC GROLET IS REVOLUTIONIZING FRENCH BAKING THROUGH HIS FRUITY DESSERTS THAT ARE HALF PASTRY, HALF WORK OF ART

BY LILLIE MERMOUD
PHOTOGRAPHY COURTESY OF LE MEURICE

Cédric Grolet's signature pears aren't picked from any orchard known to man. Coated in an ethereal golden sheen, these pears look as though they were plucked from the same celestial orchard growing the apples that tempted Atalanta, the mortal huntress of Greek mythology. Slice into the lustrous exterior and you'll reveal the pear's white chocolate shell and pear mousse filling while a river of fresh pears cooked in pear compote and herbs flows onto your plate. Each element of this pastry harmonizes to capture the complexity of a pear's flavor: delicately sweet, slightly tart, and subtly earthy. It's the ultimate expression of a pear in pastry form. It's only one in Cédric's seasonal lineup of desserts inspired by apples, lemons, and every fruit in between. And it's the reason his name is the one on everyone's lips.



Few pastry chefs have made this large an impact on the world of baking at such a young age. At 34, Cédric is the executive pastry chef at the hotel Le Meurice, overseeing the sweet side of things at the two Michelin-starred restaurant, Meurice Alain Ducasse, Le Dali restaurant and tearoom, and a boutique attached to the hotel, La Pâtisserie du Meurice par Cédric Grolet. With an Instagram following of more than 1.3 million, his creations have gone viral around the world. His debut cookbook, *Fruits* (Ducasse Édition, 2017), has been translated into 15 languages and hit the US market as *Fruit: The Art of Pastry* in March of this year. He revolutionized pâtisserie by “desugarizing” pastry, a way of eliminating the white noise of sugar that drowns out the natural flavor of other ingredients. France’s up-and-coming high-end pastry chefs, like Yann Couvreur and Mori Yoshida, have followed in Cédric’s stead, solidifying desugarization as a nationwide movement. Last year, Cédric was recognized

as the 2018 World’s Best Pastry Chef by the World’s 50 Best Restaurants, following in the footsteps of Pierre Hermé and Dominique Ansel, who won the award in previous years.

Cédric’s love affair with pastry originated far from the elegant streets of Paris, in the rugged mountains of France’s Haute Loire region. Surrounded by thick berry patches, lush vineyards, and orchards that stretch across the terroir, Cédric grew up imbued with a deep love of fruit and a precocious fascination with pastry. “I’ve always been driven to work with fruit and to turn it into something sublime,” Cédric says. “That’s why I’ve wanted to be a *chef pâtissier* from the time I was born.”

Starting at the age of 13, Cédric helped out in his grandparents’ restaurant, learning to bake rustic French gâteaux with produce harvested from local



farms. He then moved on to pastry internships at local bakeries, but he soon realized he wanted more than what a small-town boulangerie could offer. “The work was extremely hard. All I was allowed to do was make bread and clean the floors,” he says. “I wanted to see what else was out there.” Cédric completed several levels of studies in pastry arts at nearby professional schools and graduated at the top of his class. Diploma in hand and destined for greatness, he moved to Paris in 2006 in search of work. One of France’s most revered pastry institutions, Fauchon, took him on as a macaron maker before asking him to train the brand’s employees in stores around the world. Eventually, Cédric was promoted to the institution’s coveted research and development department, where he crafted epic new pastries to be served across the brand. In 2011, Cédric took a chance and applied to be the new pastry sous-chef at Le Meurice. He was accepted, and after two years, he took over as executive pastry chef.

Following in the steps of his predecessor, Camille Lesecq, Cédric has lived up to Le Meurice’s standard for excellent traditional pastry while making his own mark on French pâtisserie through his haute couture creations. Cédric’s offerings vary widely from each point of sale, from his high-end plated desserts at the Meurice Alain Ducasse to his trompe l’oeil fruits and pâtisserie classics like Paris-Brest and mille-feuilles served at the Dali tearoom and the boutique. What they all have in common is that each dessert is simple, both in aesthetics and in flavor. Cédric achieves this by removing most of the sugar from his recipes, focusing instead on highlighting an inspiration flavor, whether it’s fruit, an herb, or the flavor of the dough itself. “The end result,” Cédric says, “is a pastry that gets straight to the point. You know exactly what you’re eating because you can taste every ingredient in it.” In other words, it’s pâtisserie in its most modern form.



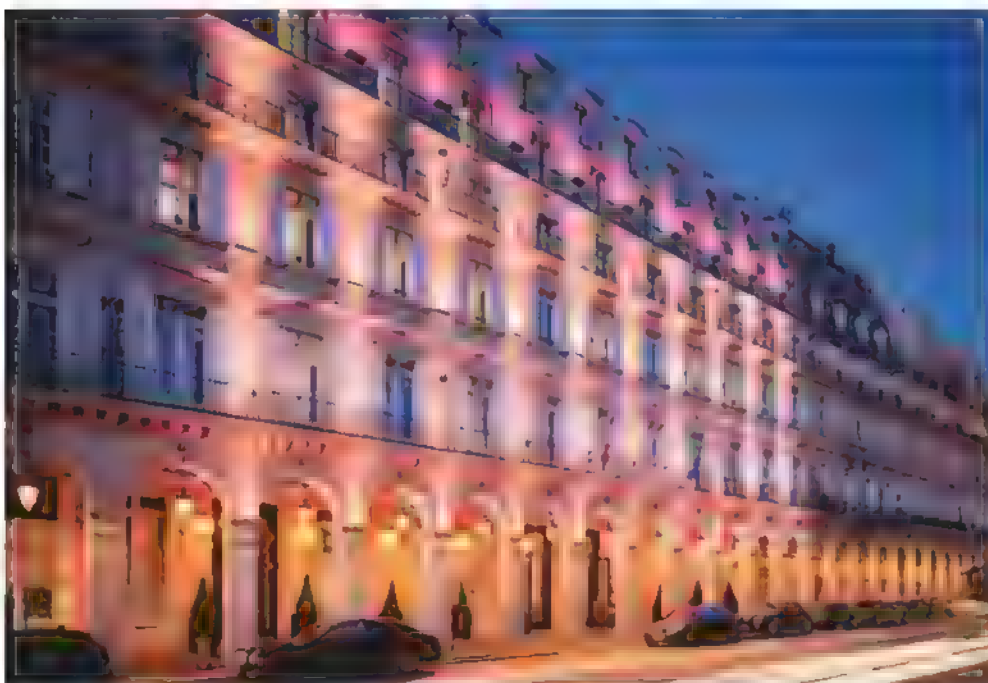


And yet Cédric's approach to pastry is also a reflection of his past, his artful fruits an ode to his childhood spent among the orchards and berry patches of the Haute Loire. "Each one is designed to taste even better than what nature could offer," he says. His signature dish follows the same formula: an outer coating of sculpted chocolate conceals an airy mousse filling and a saucelike center with chunks of fruit, spices, and herbs. Trompe l'oeil fruit pastries are entirely unique to Cédric, having never been successfully attempted before. The innovation, skill, and creativity behind his most renowned creation has catapulted Cédric into stardom. He's been recognized by French magazine *Le Chef* as France's best pastry chef, he teaches master classes around the world, and he showcased his fruits at Dominique Ansel's bakery in New York, New York, in April 2019.

The pinnacle of Cédric's work with fruit is his debut cookbook, *Fruits*. This book is packed with recipes for his most popular high-concept creations, from his trompe l'oeil fruits to his otherworldly Coconut Pom-Poms, but is

balanced out by more home baker-friendly recipes, like kouglof with lemon curd and raspberry-filled brioche. "Even though I've created these elaborate sculpted fruits, I'm still inspired by the no-fuss pastries that are at the heart of French culture," Cédric says. "In fact, I'm thinking of getting back to basics and putting these classic recipes back on the menu at Le Meurice."

This isn't the only change Cédric has on the horizon. While it may seem like he's at the height of his career, he continues to expand his empire and push the boundaries with pâtisserie. "*Fruits* was a way for me to turn the page on my work with fruit. It's time to move on to something new. It's still a secret for now, but I have a new cookbook coming out in October 2019 based on a new theme," he shares. "More generally, the dream is to someday own my own pâtisserie—while maintaining my career at Le Meurice—where I can really push the boundaries and explore new concepts." Clearly, Cédric is only just getting started.



CÉDRIC GROLET'S KOUGLOFS

Makes 2 (7- to 9-inch) kouglofs or 18 (3-inch) kouglofs

Recipe adapted and photography excerpted from *Fruits: The Art of Pastry* (Ducasse Books, 2019).

Packed with sugar-marinated raisins and coated in almonds, these yeasted cakes are one of the mainstays of Cédric Grolet's boutique at Le Meurice. Cédric puts his own brand of pastry genius on this traditional central European recipe by adding lemon curd to the dough, yielding an extra tender and light crumb.

Marinated raisins:

- ½ cup plus 1½ teaspoons (125 grams) water**
- 1½ tablespoons (20 grams) castor sugar**
- 2 cups (335 grams) golden raisins**

Starter:

- 2½ cups (325 grams) cake flour**
- 1 cup (237 grams) warm water (105°F/41°C to 110°F/43°C)**
- 1½ teaspoons (5 grams) active dry yeast**

Dough:

- ¼ cup plus 2 teaspoons (90 grams) milk**
- 5 teaspoons (15 grams) active dry yeast**
- ¼ cup plus 2 tablespoons (92 grams) plus 1 teaspoon (4 grams) castor sugar, divided**
- 2½ cups plus 3 tablespoons (337.5 grams) cake flour**
- 4 large egg yolks (74 grams)**
- 2 teaspoons (9 grams) liquid malt extract**
- ½ cup (113 grams) unsalted butter**
- 1½ teaspoons (7 grams) kosher salt**
- ½ teaspoon (2.5 grams) lemon curd**

For assembly and finishing:

- 2 tablespoons (30 grams) unsalted butter, for greasing**
- ½ cup (50 grams) sliced almonds**
- 1½ tablespoons (20 grams) superfine sugar**
- Melted butter**

- 1.** For marinated raisins: The day before baking, in a saucepan, boil ½ cup plus 1½ teaspoons (125 grams) water with the castor sugar. Transfer the syrup along with the raisins to an airtight container and refrigerate for 24 hours. Drain before using.
- 2.** For the starter: In a stand mixer fitted with a dough hook attachment, knead the flour, 1 cup (237 grams) warm water, and the yeast on speed 1 for 5 minutes. Remove the mixture and cover with plastic wrap. Let rise for 1 hour at room temperature and then refrigerate for 24 hours.
- 3.** For the dough: The next day, remove starter from refrigerator and place 1¼ cups (280 grams)

in a bowl. Cover with plastic wrap and let rest at room temperature for 30 minutes. (Cover remaining starter with plastic wrap and return to the refrigerator for another use.)

4. In work bowl of an electric stand mixer fitted with the dough hook attachment, stir together milk, yeast, and 1 teaspoon (4 grams) castor sugar. Let stand until mixture is foamy, 5 to 10 minutes. Add starter, flour, egg yolks, malt extract, and remaining ¼ cup plus 2 tablespoons (92 grams) castor sugar, and knead for 5 minutes on speed 1, and then add the butter and salt. When the dough is smooth (after about 5 minutes), increase speed to 2 and knead until a veil forms (the dough is translucent after about 6 minutes) when the dough is stretched into a thin sheet. Add the lemon curd and swollen marinated raisins. Transfer dough to a large lightly greased bowl and cover with plastic wrap. Let the dough rise for 2 hours at room temperature. Gently punch down the dough. On a lightly floured surface,

divide dough in half and form each piece into a tight ball. Let rest for 10 minutes.

5. For assembly and finishing: Grease two 7- to 9-inch (18-cm to 23-cm) diameter kouglof pans* or eighteen 3-inch (8-cm) diameter molds* or ramekins with butter and line the bottom with sliced almonds and superfine sugar. Gently shape a hole in the center of each dough ball and place in prepared pans, gently nudging to fill pans. Cover with plastic wrap and let rise at room temperature for 45 minutes.

6. Preheat the oven to 350°F (180°C). Remove plastic wrap and bake for 35 minutes. After removing from the oven, unmold and brush the surface of the kouglofs with melted butter.

**We used Nordic Ware 10-cup Kugelhopf Bundt pans and Nordic Ware Mini Bundt Cake Pan, available at nordicare.com. ▶*



PEAR BUTTER CAKE

Like most gâteaux crafted by French home bakers, this rustic pear cake is made extra tender with Président® butter. It's elegant yet simple to put together. The pillowy, buttery cake is also beautiful with a layer of fresh pear slices. Served warm with a dollop of crème fraîche, this is the epitome of comfort baking à la française.

Makes 1 (9 inch) cake

- ¾ cup (170 grams) Président unsalted butter, softened**
- 1½ cups (300 grams) granulated sugar**
- 2 large eggs (100 grams)**
- 1½ teaspoons (6 grams) vanilla extract**
- 1 teaspoon (4 grams) almond extract**
- ¾ cup (180 grams) crème fraîche**
- 2 cups (250 grams) all-purpose flour**
- 1½ teaspoons (7.5 grams) baking powder**
- 1 teaspoon (2 grams) ground cinnamon**
- ¾ teaspoon (2.25 grams) kosher salt**
- ½ teaspoon (1 gram) ground ginger**
- ¼ teaspoon ground cardamom**
- ¼ teaspoon ground cloves**
- 1 green Anjou pear (276 grams), cored and sliced ½ inch thick (about 1½ cups)**

Garnish: strained apricot preserves

- 1.** Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with baking spray with flour; line bottom of pan with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts. Stir in crème fraîche. (Mixture will look like it is breaking, but it is not.)
- 3.** In a medium bowl, whisk together flour, baking powder, cinnamon, salt, ginger, cardamom, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture, beating until well combined.
- 4.** Arrange pear slices in prepared pan, fanning along outer edge and then filling center. Spread batter onto pear slices, being careful not to move pear.
- 5.** Bake until golden brown and a wooden pick inserted in center comes out with just a few moist crumbs, about 50 minutes to 1 hour. Let cool in pan for 10 minutes. Invert onto a wire rack; brush with apricot preserves, if desired. Let cool completely.





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from the pantry

SYRUP

WE REVEAL THE ESSENTIAL SECRETS
OF BAKING WITH SWEET, STICKY SYRUP

BY KYTE GRACE MILLS
STYLING BY SIDNEY BRAGIEL

It's one of the great pleasures of baking, watching golden, viscous syrup slowly drizzle from spoon to bowl. The beauty and tastiness are apparent—but what's really going on inside this lovely liquid?

Coming in a number of shades and hues, from translucent to pitch black, syrup can be a tricky ingredient to incorporate into your baking because each variety comes with its own set of rules and guidelines. They have differing levels of sweetness, acidity, and longevity—but if you take the time to embrace their individual quirks, you'll quickly learn how to add complex layers to your baking.

Long before refined white sugar reigned supreme, syrup was the sweetener of choice. Honey has been used for thousands of years in creating sweet baked goods, from the earliest forms of cheesecakes found in Ancient Greece to Cleopatra's favorite treat of *dulcis coccora* (honey balls studded with nuts and dried fruit). Further east, the Chinese used barley malt syrup to sweeten certain variations of their mooncakes and as a golden lacquer for their famous Peking duck. By the 16th century, exposure to the New World and the dawn of the Atlantic slave trade led to the mass production of sugar via plantations and the production of cane sugar syrups. During the commercial manufacturing of sugar, cane juice is refined, separating the liquid from the sugar. That liquid byproduct is molasses. This refinement process can be taken to multiple levels, running the gamut from mild cane syrup to blackstrap molasses. In more recent times, commercial innovation has led to the production of starch syrups like corn syrup, and the modern health focus on natural sugars has given way to the popularization of agave and date syrup.

The key perk to baking with syrup has to do with its tender effect on texture: baked goods made with syrup remain softer for longer. Liquid sugars, as opposed to crystallized sugars, yield less moisture to the air. Think of the dense, tender crumb of a molasses-packed ginger cake or the nice chew of a maple-scented oatmeal cookie. Even when working outside the batter or dough, syrup plays a helpful role in preserving baked goods. In the 1600s, syrup soaks and glazes were used to keep cakes moist for extended periods of time—a precursor of sorts to the icings and frostings we use today.

If syrup almost always helps create a more tender product, why not use it in all recipes? In cakes, cookies, and bars that apply the butter-sugar creaming method, using syrup would undermine the texture of the baked good. The crystalline structure of sugar is needed to introduce air into the butter during the creaming process. It's best to use a liquid sweetener in stir-together recipes that are already getting a denser crumb from melted butter and oils. In addition, syrups like honey and maple contain a percentage of water, so when subbing these in for granulated sugar, the batter's liquid content needs to be adjusted. (For example, for every 1 cup of liquid sweetener added, 3 to 4 tablespoons of another liquid, like milk, should be removed. If no other liquid is used, add about 1 tablespoon flour for every $\frac{1}{4}$ cup liquid sweetener used.) And then there's the caramelization factor.



Adding just a touch of dark liquid sugars like honey, molasses, or barley malt syrup will give your breads, cakes, and cookies a darker cast. You'll need to cover them sooner so the caramelization doesn't border on burnt. Keep in mind that honey takes on a bitter, burnt flavor when cooked at high temperatures (like in an oven preheated to 350°F [180°C] or higher). One final effect syrup has on baked goods is the rise. Honey, molasses, and corn syrup can run on the acidic side of the pH scale, so a pinch of baking soda (a base on the pH scale) should be added to neutralize the stringent flavor and to get a boost of leavening.

But there are many more tasty uses for these liquid sweeteners beyond stirring them directly into your baked goods. In

particular, corn syrup lends itself very well to candy-making because it doesn't crystallize, creating smooth, shiny candy. It can also help make a high-gloss ganache or mirror glaze. Boiling bagels in a solution of water and barley malt syrup is often the secret to creating the distinctive malty, chewy outer crust (see our *The Essential . . . Bagels* on page 45). Cooked into caramel sauces, golden and maple syrups both impart a unique flavor.

Navigating the thick waters of syrup can be a little—uh—sticky, but with the right recipe and info to back you up, your baked goods will be golden.

Date Syrup

Low on the glycemic index (making it less likely to skyrocket your insulin levels) and packed full of antioxidants, date syrup is a relatively new addition to the modern baking scene. But its vitamin-rich makeup and natural caramel flavor make it an attractive alternative to other baking syrups.

WE USE: **Just Date Syrup**

Sorghum Syrup

Produced from sweet sorghum, a reed that grows in the southeastern region of the United States, sorghum syrup has a pungent, slightly sour note to its flavor profile and is used to top biscuits and pancakes as often as it's baked with.

WE USE: **Golden Barrel Sorghum Syrup**

Cane Syrup

Commonly found in the American South, cane syrup is the result of the boiled-down cane juice. The water is evaporated and the sugars stabilized, yielding a buttery, golden-hued syrup that's in the same family as molasses but markedly less bitter.

WE USE: **Steen's Pure Cane Syrup**

Molasses

The liquid byproduct of sugar refinement, molasses (often called black treacle in the UK) has many levels of intensity, running from honey golden and sweet to deep black and bitter. Blackstrap molasses, molasses that's been boiled three times, is the most intense variety.

WE USE: **Plantation Blackstrap Unsulphured Molasses**

Agave Nectar

Extracted from several species of agave, agave nectar is even sweeter than plain sugar and dissolves very easily in liquids. Coming in light, amber, and dark grades, the flavor intensifies as the color deepens.

WE USE: **Madhava Organic Golden Light Blue Agave**





Golden Syrup

Also known as light treacle, this sugar syrup is popular across the pond and increasingly used in the United States. Made from raw sugar, golden syrup receives its characteristic color from the hint of molasses washed from the unrefined sugar crystals.

WE USE: Tate & Lyle's Golden Syrup

Light & Dark Corn Syrup

This sticky syrup from refined corn kernels shouldn't be confused with high-fructose corn syrup, a cheap chemical sweetener often used in commercial soft drinks. Light corn syrup is completely clear, with a touch of vanilla flavoring usually added to the mix. Dark corn syrup has the same chemical makeup as light, with refiners' sugar, a type of dark molasses, added in.

WE USE: Karo

Maple Syrup

During the winter months, maple tree sap is harvested and boiled, transforming into iconic maple syrup. Again, like other syrups, the darker the color, the more intense the flavor. So, for the richest maple taste, go for the bottle of darker maple syrup. Unlike other syrups, maple syrup will spoil over time and should be stored in the refrigerator to keep it fresh.

WE USE: Coombs Family Farms Organic Grade A Maple Syrup

Honey

Sweeter than sugar, honey has been harvested and consumed since the dawn of civilization. The type of pollen collected by honeybees will affect the flavor of their honey. For baking, use mild floral flavors like clover, wildflower, and orange blossom. Honey will often crystallize over time. Gently reheat on the stove to melt the crystals and make it smooth again.

WE USE: Savannah Bee Company

Barley Malt Syrup

Made from the liquid extracted from kiln-roasted barley, malt barley syrup has a hoppy caramel taste you'll immediately associate with beer. For the bread baker, malt is special for supplying maltose and glucose to hungry active yeast, encouraging rapid proofing in bread doughs.

WE USE: Eden Foods Organic Malt Barley Syrup

BAKE WITH SYRUP

In this issue, don't miss:

Honey

Pear and Honeyed Goat Cheese Galette, page 43

Maple Syrup

Sour Cream Maple Cake with Maple Buttercream Frosting, page 62

Molasses

Molasses Toffee Apple Upside-Down Cake, page 63

Golden Syrup

Golden Peanut Butter Cake, page 73



VANILLA APPLESAUCE CAKE

Superior vanilla delivers depth and complexity to this elegant one-layer cake while applesauce gives it an extra-tender crumb. The warm notes of Heilala Vanilla's superior vanilla extract accentuate the natural sweetness of applesauce in the cake, and Heilala's vanilla bean paste stars in the lush Vanilla Bean Frosting slathered on top. Enticing flecks of vanilla seeds enhance every billow and lend a subtle richness to round out every bite of this memorable autumn dessert.

Makes 1 (9 inch) cake

- 2 cups (250 grams) all-purpose flour**
- 2 teaspoons (10 grams) baking powder**
- 2 teaspoons (4 grams) ground cinnamon**
- 1 teaspoon (3 grams) kosher salt**
- ½ teaspoon (2.5 grams) baking soda**
- ½ teaspoon (1 gram) ground ginger**
- ¼ teaspoon ground cloves**
- 1 cup (200 grams) granulated sugar**
- 1 cup (240 grams) unsweetened applesauce**
- ½ cup (120 grams) whole buttermilk, room temperature**
- ½ cup (112 grams) vegetable oil**
- 2 large eggs (100 grams)**
- 1 teaspoon (4 grams) Heilala Pure Vanilla Extract**

Vanilla Bean Frosting (recipe follows)

- 1.** Preheat oven to 350°F (180°C). Line bottom of a 9-inch springform pan with parchment paper; lightly spray sides of pan with baking spray with flour.
- 2.** In a large bowl, whisk together flour, baking powder, cinnamon, salt, baking soda, ginger, and cloves. In a medium bowl, whisk together sugar, applesauce, buttermilk, oil, eggs, and vanilla. Pour sugar mixture into flour mixture, and fold until well combined. Pour batter into prepared pan, smoothing top with an offset spatula.
- 3.** Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Spread Vanilla Bean Frosting on cooled cake.

VANILLA BEAN FROSTING

Makes about 4 cups

- 8 ounces (225 grams) cream cheese, softened**
- ½ cup (113 grams) unsalted butter, softened**
- 4 cups (480 grams) confectioners' sugar**
- 1 tablespoon (18 grams) Heilala Vanilla Bean Paste**
- ½ teaspoon (1.5 grams) kosher salt**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-low speed until smooth, about 2 minutes. Add butter, and beat until smooth, about 2 minutes. Add confectioners' sugar, 1 cup (120 grams) at a time, beating well after each addition. Increase mixer speed to medium-high. Add vanilla bean paste and salt. Increase mixer speed to medium-high, and beat for 2 minutes. Use immediately.



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Our multi-award winning 100% pure vanilla range is direct from our Tongan farms to the spice cabinets of bakers and chefs around the world.

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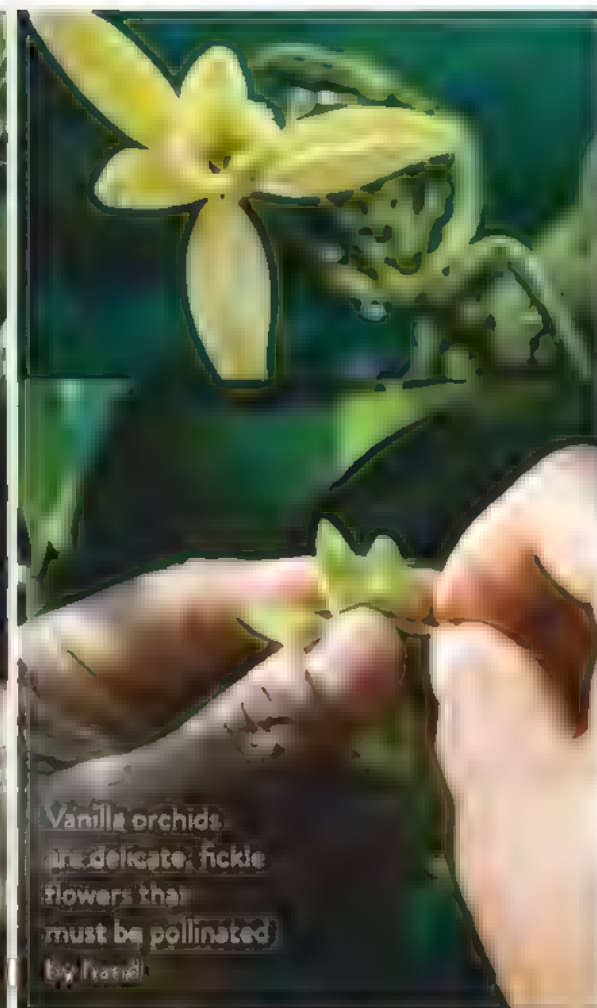
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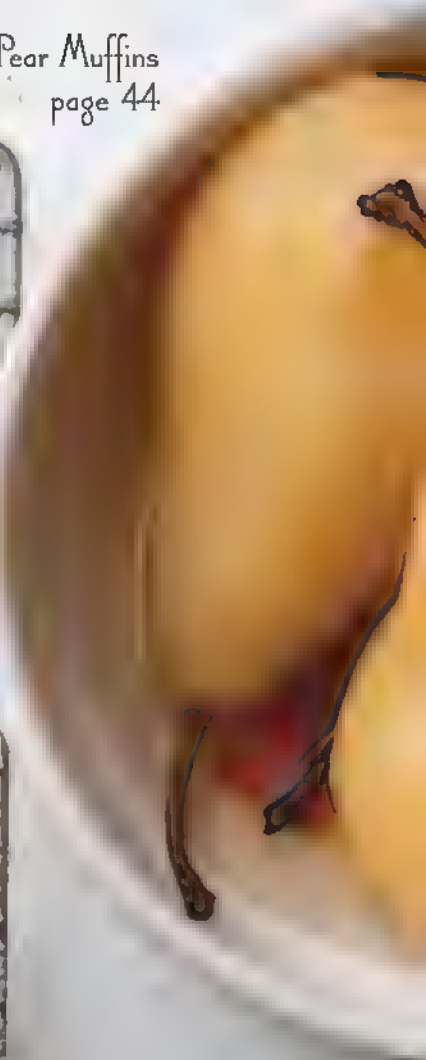
Perfect [PEAR]INGS

WELCOME THE SEASON BY BAKING
WITH THE QUINTESSENTIAL FRUIT
OF FALL. OUR ODE TO PEARS
OFFERS RECIPES THAT CAPTURE
THEIR DISTINCTIVELY SWEET,
STRAIGHT-FROM-THE-
ORCHARD FLAVOR.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT AND FOOD STYLING BY LAURA CRANDALL
STYLING BY MARY BETH JONES











PICK YOUR PEAR

FOR THESE RECIPES, WE USED BARTLETT, BOSCH, AND ANJOU PEARS. THESE VARIETIES HAVE THE HIGHEST VOLUME AND ARE WIDELY AVAILABLE IN GROCERY STORES YEAR-ROUND. HERE'S WHY THEY'RE OUR GO-TOS IN THE KITCHEN.

Bartlett

Bartlett pears are the only pears that have a true “pear shape” with a large, rounded bottom half that tapers to a smaller curved neck with a slender stem. Known as the canning pear, Bartletts hold their flavor when preserved and break down well when cooked. The two Bartlett varieties, red and yellow, are unique in that their skin color brightens as they ripen at room temperature. (Yellow Bartletts may be green when purchased but will turn golden as they ripen.) Other varieties show little color change as they ripen. Leave firm, unripe pears at room temperature so they can ripen. When fully ripe,

Bartletts develop a smooth skin and a juicy, buttery-textured interior with sweet flavor. Check for ripeness daily. If you let them get too ripe, Bartletts will get mushy and bruise easily. We use them for making pear jam or butter, but if you do bake with them, make sure they're not quite ripe.

Anjou

Anjou pears are squatty with a round bell shape, short neck, and thick stem. One of the most popular pears in the United States because of their long shelf life and versatility, they are basic, all-purpose pears, great for snacking, cooking, or baking. Sometimes referred to as the Beurré d'Anjou, which translates to “buttery pears of Anjou,” the pears are named after the growing region in the Loire Valley of France where they are said to have originated. Anjou pears can be green or red and do not change color as they ripen. When ripe, Anjou pears are soft (though firmer than Bartlett pears) with a buttery yet slightly gritty flesh. They're also juicy—if you take a bite, you'll want to keep a napkin handy. It's hard to beat their sweet citrus-like flavor. Anjou pears are especially great for baking because they can withstand high temperatures. We love using them for pies and tarts.

Bosc

Bosc pears are oblong with an elegant elongated neck and long curved stem. People have appreciated the distinctiveness and natural beauty of Boscs since they were discovered in the early 1800s. Bosc pears are juicy but crunchy and retain their flavor and shape when cooked or baked. Their warm cinnamon-brown skin is covered in russeting. This, along with their deeply sweet flavor (including notes of woody spice), sets them apart from other pear varieties. When they're not perfectly ripe, Bosc pears can be tough and tasteless. Choose firm, unblemished pears, and give them 3 to 6 days at room temperature to ripen. When checking for ripeness, remember that Bosc pears will give slightly less than other pear varieties, so they should be checked regularly.

RIPE AND READY

Regularly check to see if your pears are ripe by applying gentle pressure to the base of the neck, or stem end, of the pear with your thumb. If the flesh gives a bit and yields to pressure, it's ripe.

POACHED PERFECTION

Short on time? Our Mulled Wine-Poached Pears and Champagne-Poached Pears also work as simple, sophisticated make-ahead desserts on their own. Once cooked, store them in the refrigerator for up to 1 week. Serve with crème anglaise or mascarpone.

SPICED MULLED WINE PEAR CAKE

Makes 1 (10-inch) cake

With whole poached pears rising up like regal statues, this cake is a conversation starter. It may seem like an artistic feat, but with some simple engineering, the look is easy to accomplish. A blend of pear juice and homemade mulled wine enhances the pears' flavor and dyes them that gorgeous hue. Buttermilk and sour cream in the batter tone down the spice and zingy citrus and give the cake a super tender texture.

- 2 cups (400 grams) granulated sugar
 - 1 cup (224 grams) canola oil
 - 3 large eggs (150 grams)
 - ½ cup (120 grams) sour cream
 - 2 tablespoons (6 grams) orange zest
 - 2 teaspoons (8 grams) vanilla extract
 - 3 cups (375 grams) all-purpose flour
 - 2 teaspoons (10 grams) baking powder
 - 1½ teaspoons (4.5 grams) kosher salt
 - 1 teaspoon (2 grams) ground cinnamon
 - ½ teaspoon (1 gram) ground allspice
 - ¼ teaspoon ground cloves
 - ¼ teaspoon ground star anise
 - 1 cup (240 grams) whole buttermilk
- Mulled Wine-Poached Pears (recipe follows)**
Mulled Wine Glaze (recipe follows)
5 (12-inch) metal or wooden skewers

1. Position oven rack in bottom third of oven, and preheat oven to 350°F (180°C). Wrap a 10-inch removable-bottom tube pan with foil, shiny side out. Spray pan with baking spray with flour.
2. In a large bowl, whisk together sugar, oil, eggs, sour cream, zest, and vanilla. In a medium bowl, whisk together flour, baking powder, salt, cinnamon, allspice, cloves, and star anise. Gradually add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture, whisking until combined after each addition. Spoon batter into prepared pan, smoothing top with an offset spatula.
3. Drain Mulled Wine-Poached Pears, reserving 2 tablespoons (30 grams) poaching liquid for Mulled Wine Glaze. Spray skewers with oil. Insert skewers horizontally through pears ½ inch below stem. Place pears in batter, not letting them touch bottom of pan; let skewers rest on sides of pan. (Skewers will suspend the pears in the batter.)
4. Bake until a wooden pick inserted near center comes out clean, 1 hour and 35 minutes to 1 hour and 45 minutes, covering with foil after 1 hour of baking to prevent excess browning. Let cool for 10 minutes. Gently twist

skewers, and remove from pears. Let cake cool completely in pan.

5. Lift cake out of pan using center tube. Using 2 spatulas, lift cake off bottom of pan. Top with Mulled Wine Glaze. Serve immediately.

MULLED WINE-POACHED PEARS

Makes 5 poached pears

- 5 medium Bosc or Anjou pears (1,010 grams)
- 1 cup (240 grams) pear juice*
- ½ cup (110 grams) firmly packed light brown sugar
- ½ cup (170 grams) clover honey
- ½ cup (120 grams) brandy
- 1 (750-ml) bottle full-bodied red wine, such as Merlot
- 7 (1-inch-wide) strips orange zest (28 grams)
- ½ cup (120 grams) strained fresh orange juice
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 2 cinnamon sticks
- 5 whole allspice
- 3 whole star anise
- 4 whole cloves

1. Peel pears, leaving stems intact. Using a melon baller, core pears from bottom.
2. In a large saucepan, heat pear juice, brown sugar, honey, and brandy over medium-high heat until sugar is dissolved and mixture starts to boil. Add wine, orange zest and juice, vanilla bean and reserved seeds, cinnamon sticks, allspice, star anise, and cloves; return to a boil. Add pears; reduce heat to medium-low.
3. Shape a small sheet of foil into a circle. Place on top of pears to keep them fully submerged in poaching liquid. Simmer until pears are fork-tender, 30 to 35 minutes.
4. Transfer pears to a bowl. Pour poaching liquid over pears, and let cool to room temperature. Cover and refrigerate until ready to use, up to 1 week.

*We used R.W. Knudsen Organic Pear Juice.

PRO TIP

Slightly underripe pears are best for poaching. The longer the pears soak in the poaching liquid, the more intense the flavor will be. We recommend refrigerating them in the poaching liquid overnight.

MULLED WINE GLAZE

Makes about ½ cup

- 1½ cups (160 grams) confectioners' sugar
- 2 tablespoons (30 grams) reserved poaching liquid from Mulled Wine-Poached Pears (recipe precedes)

1. In a small bowl, whisk together confectioners' sugar and reserved poaching liquid until smooth. Use immediately.



PEAR AND HONEYED GOAT CHEESE GALETTE

Makes 1 (10-inch) galette

It's time to up your galette game. This buttery beauty is great for breakfast or cocktail hour. A sugared golden crust encircles warm, tangy goat cheese topped with sweet Bosc pears, which bake into a deep rustic hue. Thanks to the layered pears, the gorgeous design is effortless and accentuates the fruit's natural shape.

- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- $\frac{3}{4}$ cup (170 grams) cold unsalted butter*, cubed
- 4 ounces (115 grams) cold goat cheese
- 1 tablespoon (15 grams) apple cider vinegar
- 2 tablespoons (30 grams) ice water
- Honeyed Goat Cheese Filling (recipe follows)
- 3 slightly firm medium Bosc pears (537 grams)
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water
- 1 tablespoon (12 grams) granulated sugar
- Garnish: clover honey, fresh rosemary

1. In the work bowl of a food processor, place flour and salt; pulse until combined. Add cold butter and cold goat cheese, and pulse until mixture is crumbly. Add vinegar, pulsing until combined. With processor running, add ice water, 1 tablespoon (15 grams) at a time, just until dough comes together. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes.
2. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
3. On a lightly floured surface, roll dough into a 14-inch circle, about $\frac{1}{4}$ inch thick. Transfer to prepared pan. Spread Honeyed Goat Cheese Filling onto dough, leaving a 2-inch border.
4. Cut pears in half vertically through stems. Scoop out core of each half. Place pears cut side down, and cut into thin slices, leaving about $\frac{1}{2}$ inch intact below stem. Fan pears out, and place on top of filling, overlapping as needed. Fold edges of dough over pears.
5. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush egg wash onto dough, and sprinkle with sugar.

6. Bake until crust is golden and bottom is browned, 25 to 35 minutes. Let cool on pan for 10 minutes. Garnish with honey and rosemary, if desired. Serve warm or at room temperature.

**We used Président.*

HONEYED GOAT CHEESE FILLING

Makes $\frac{3}{4}$ cup

- 6 ounces (175 grams) goat cheese
- 3 tablespoons (63 grams) clover honey
- $1\frac{1}{2}$ tablespoons (21 grams) firmly packed light brown sugar
- $\frac{1}{4}$ teaspoon ground nutmeg

1. In a medium bowl, whisk together goat cheese and honey until smooth. Whisk in brown sugar and nutmeg. Use immediately, or refrigerate until ready to use.

PEAR CARDAMOM BUNS

Makes 16 buns

With a mesmerizing yet easy-to-execute shape, these buns are spiced with bold, complex cardamom—the ideal companion for the subtly flavored pear. Slathered in every twist and curve of the golden dough, the homemade Pear Butter is a great way to make use of overripe pears and melts in your mouth with every bite. The best news of all? You'll have leftover butter to enjoy the rest of the season.

- 1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C), divided
- $2\frac{1}{4}$ teaspoons (7 grams) active dry yeast*
- $\frac{1}{2}$ cup (67 grams) plus $\frac{1}{4}$ cup (50 grams) granulated sugar, divided
- $\frac{1}{2}$ cup (76 grams) unsalted butter, melted and slightly cooled
- $\frac{1}{4}$ cup (60 grams) sour cream, room temperature
- 1 large egg (50 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- $4\frac{1}{2}$ to $4\frac{3}{4}$ cups (563 to 594 grams) all-purpose flour
- 2 teaspoons (6 grams) kosher salt
- $1\frac{1}{4}$ teaspoons (2.5 grams) ground cardamom, divided
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
- $1\frac{1}{4}$ cups (360 grams) Pear Butter (recipe follows)
- 1 large egg white (30 grams)
- 1 tablespoon (15 grams) whole milk, room temperature

1. In a medium bowl, stir together $\frac{3}{4}$ cup (180 grams) warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the



paddle attachment, stir together $\frac{1}{3}$ cup (67 grams) sugar, melted butter, sour cream, egg, vanilla, and remaining $\frac{1}{4}$ cup (60 grams) warm milk until combined.

3. In a large bowl, whisk together flour, salt, $\frac{3}{4}$ teaspoon (1.5 grams) cardamom, and cinnamon. Stir 4 cups (500 grams) flour mixture into sugar mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining $\frac{1}{2}$ to $\frac{3}{4}$ cup (63 to 94 grams) flour mixture. (Dough should be slightly sticky.) Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, 4 to 5 minutes.

4. Turn out dough onto a lightly floured surface, and shape into a smooth round. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to $1\frac{1}{2}$ hours.

5. Punch down dough. Refrigerate for 15 to 30 minutes.

6. Line 2 baking sheets with parchment paper.

7. Turn out dough onto a lightly floured surface, and roll into a 20x16-inch rectangle. Spread Pear Butter onto dough, leaving a $\frac{1}{2}$ -inch border on short sides. In a small bowl, whisk together egg white and room temperature milk. Brush one border with egg wash. Fold dough in half crosswise, trimming if needed to create a 16x10-inch rectangle. Gently roll over dough to ensure filling is even. Cut dough into 16 (1-inch-wide) strips. Twist each strip, spiral dough, and tuck end under. Place on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes

8. Preheat oven to 350°F (180°C).

9. Brush buns with egg wash. In a small bowl, stir together remaining $\frac{1}{4}$ cup (50 grams) sugar and remaining $\frac{1}{2}$ teaspoon (1 gram) cardamom. Top buns with cardamom sugar.

10. Bake, one batch at a time, until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes. Let cool on pans for 10 minutes. Serve warm, or let cool completely on wire racks. Store in an airtight container at room temperature for up to 3 days.

**We used Red Star® Active Dry Yeast.*

PEAR BUTTER

Makes about 3 cups

- 4 pounds (1,814 grams) Bartlett pears (about 8 large pears), peeled, cored, and roughly chopped into $\frac{1}{2}$ -inch cubes**
- 1 cup (240 grams) water**
- 1 tablespoon (3 grams) lemon zest (about 1 lemon)**

- $\frac{1}{2}$ cup (120 grams) fresh lemon juice**
- 1 teaspoon (5 grams) grated fresh ginger**
- 1 whole star anise**
- 1 cup (220 grams) firmly packed light brown sugar**
- $\frac{1}{2}$ cup (100 grams) granulated sugar**
- 1 tablespoon (18 grams) vanilla bean paste**
- $\frac{1}{2}$ teaspoon (1 gram) ground cardamom**
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon**
- $\frac{1}{2}$ teaspoon (1 gram) ground nutmeg**

1. In a large stainless steel stockpot, bring pears, 1 cup (240 grams) water, lemon zest and juice, ginger, and star anise to a boil over medium-high heat. Reduce heat to medium; boil gently, stirring occasionally, until tender, 20 to 25 minutes. Discard star anise.

2. Working in batches, transfer mixture to the work bowl of a food processor; purée just until a uniform texture is achieved and no large chunks remain. (Do not liquefy. It should look like applesauce.)

3. Return mixture to pot; add sugars, vanilla bean paste, cardamom, cinnamon, and nutmeg. Bring to a boil over medium-high heat, stirring frequently, until sugars are dissolved. Reduce heat to medium; boil gently, stirring frequently, until mixture thickens and holds its shape with a spoon and liquid does not separate, 45 to 55 minutes. Refrigerate for up to 1 month, or freeze for up to 1 year.

CHAMPAGNE-POACHED PEAR MUFFINS

Makes 12 muffins

Hidden chunks of Champagne-Poached Pears bring tiny bursts of flavor to every bite of these tender muffins.

- $\frac{1}{2}$ cup (113 grams) unsalted butter, softened**
- $\frac{3}{4}$ cup (133 grams) granulated sugar**
- $\frac{3}{4}$ cup (147 grams) firmly packed light brown sugar**
- 2 large eggs (100 grams)**
- 1 tablespoon (18 grams) vanilla bean paste***
- 2 teaspoons (8 grams) vanilla extract***
- 2 cups (250 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided**
- 2 teaspoons (10 grams) baking powder**
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt**
- $\frac{1}{2}$ cup (120 grams) whole buttermilk**
- $1\frac{1}{4}$ cups (250 grams) ($\frac{1}{4}$ -inch) chopped Champagne-Poached Pears (recipe follows)**
- $\frac{3}{4}$ cup (75 grams) sliced almonds**
- Garnish: confectioners' sugar**

1. Preheat oven to 375°F (190°C). Butter and flour a 12-cup muffin pan.

2. In the bowl of a stand mixer fitted with the

paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste and vanilla extract

3. In a medium bowl, whisk together 2 cups (250 grams) flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.

4. Pat chopped Champagne-Poached Pears with paper towels to absorb any excess liquid. In a small bowl, toss together pears and remaining 1 tablespoon (8 grams) flour. Fold pears into batter. Spoon batter into prepared muffin cups. Sprinkle almonds onto batter.

5. Bake until golden brown and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan for 5 minutes. Garnish with confectioners' sugar, if desired. Serve warm or at room temperature.

**We used Heilala Vanilla Bean Paste and Extract.*

CHAMPAGNE-POACHED PEARS

Makes 2 poached pears

- 2 large Bosc or Anjou pears (484 grams)**
- 1 cup (240 grams) water, plus more if needed**
- $\frac{1}{2}$ cup (100 grams) granulated sugar**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**
- 1 cinnamon stick**
- 1 (1-inch-wide) strip orange zest (4 grams)**
- 2 (187-ml split) bottles Champagne**

1. Peel pears, leaving stems intact. Using a melon baller, core pears from bottom.

2. In a medium saucepan, heat 1 cup (240 grams) water and sugar over medium-high heat until sugar is dissolved and mixture starts to boil. Add vanilla bean and reserved seeds, cinnamon stick, and zest. Add Champagne; return to a boil. Add pears; reduce heat to medium-low. If pears are not fully submerged, add more water until liquid covers pears and they start to float. Shape a small sheet of foil into a circle. Place on top of pears to keep them fully submerged in poaching liquid. Simmer until pears are fork-tender, 30 to 35 minutes.

3. Transfer pears to a bowl. Pour poaching liquid over pears, and let cool to room temperature. Cover and refrigerate until ready to use, up to 1 week

Note: You will make more Champagne-Poached Pears than is required for the muffins. The leftovers make a nice topper for ice cream or yogurt. 🍷



the essential...BAGELS



TACKLE THE ICONIC RINGED AND BOILED BREAD WITH OUR STEP-BY-STEP TECHNIQUE AND FOOLPROOF RECIPE

Split or whole, smeared with cream cheese or stuffed with smoked salmon, the bagel is the ringed baked good to rule them all. Brought to the United States by Eastern European immigrants in the early 20th century, the bagel has become a beloved staple of the American deli scene, launching a thousand schmears, lox spreads, and power brunches. At its peak in the 1990s, more bagels were bought and eaten than doughnuts. But now's the time to heed the siren call for the home-boiled, home-baked bagel.

Our two recipes are an ode to two classics, the solidly customizable plain bagel and the slightly sweet raisin-studded version. We're not going to get into a rumble over whether these bagels beat your deli favorite or your grandma's secret recipe. But they offer the ideal cornerstones of a true bagel: compact, bouncy crumb and toothsome, glossy crust. Follow our steps and tips from our test kitchen experts so you can bring the bagel to your home kitchen.

BY KYLE GRACE MILLS

PHOTOGRAPHY BY NICOLE DU BOIS / FOOD STYLING BY VANESSA ROCCHIO



BAGEL BASICS

A CLASSIC BAGEL IS MARKED BY TWO THINGS: ITS ICONIC RING SHAPE AND SIGNATURE SHINY, CHEWY CRUST. HERE'S HOW YOU GET BOTH.



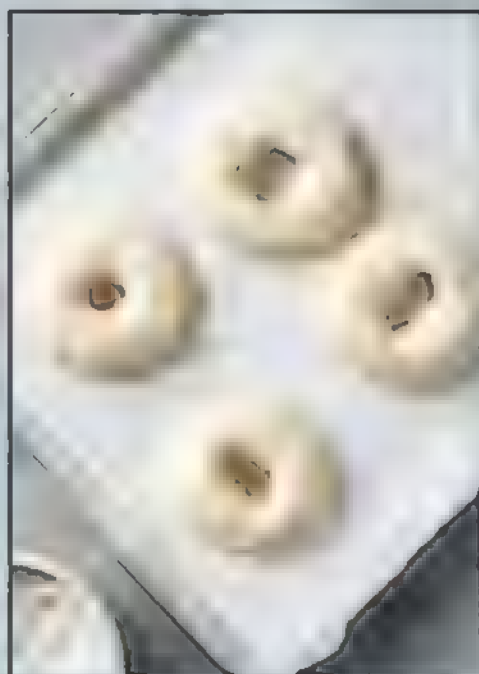
Step 1: To properly shape your dough, place dough ball on a lightly floured surface, and cup the top of the dough loosely with your hand. Roll the dough into small circles until it becomes taut, pulling slightly on the surface. If the dough begins to tear, stop—you've gone too far. A tight dough ball is key, because any loose air bubbles will affect the signature crumb of the bagel.



Step 2: Using your thumb and forefinger, pinch a hole through the center of the dough. Poking through on both sides (rather than poking a hole through with just the thumb) helps break the seal without tearing the dough.



Step 3: Rotate the bagel between your hands, gently squeezing and stretching out the hole to about 3 inches wide, being careful not to tug too hard and overwork the dough. This will feel and look like an exaggerated stretch, but the strong gluten structure in the dough will ensure that it will spring back to a much more conservative 1- to 1½-inch diameter after a few minutes.



Step 4: Even as you place your stretched-out bagel onto the prepared pan, you'll notice it snapping back into a tighter tube. Allow it to puff up for 15 to 30 minutes, covered loosely with plastic wrap. Covering your bagels during the rise is key; otherwise they'll begin to dry out in the open air.



CAULDRON BOIL & BAKE

Step 5: In the old days, this step would be called “kettling,” because bakers would boil their bagels in large kettles. Boiling is crucial to giving your bagel that signature chew and dense crumb. Why? The hot water causes the dough's starchy surface to gel and form a skin, which will then bake into a glossy, chewy crust. Of course, boiling is an exaggerated term for the process. Instead, you'll bring your pot of water and barley malt syrup to a gentle simmer. Working in batches of 1 or 2, use a slotted spoon or ladle to drop the bagels into the water. Simmer for 10 seconds on each side. The longer the boil, the bouncier and more puckered the bagel will be, so know that every extra second in the pot significantly changes the texture and appearance of the bagel.



BASIC BAGELS

Makes 12 bagels

Plain and perfect, these bagels are the ideal chewy canvases for your choice of toppings, a customizable bagel experience for those who want an assorted spread. But any way you top them, these ringed beauties are primed for lox, schmears, and plenty of butter.

- 7 cups (889 grams) bread flour**
- 2 tablespoons (18 grams) kosher salt**
- 1¾ teaspoons (5.25 grams) instant yeast**
- 2½ cups (560 grams) warm water (120°F/49°C to 130°F/54°C)**
- ½ cup (170 grams) plus 2 tablespoons (42 grams) barley malt syrup, divided**
- 8 cups (1,920 grams) plus 1 tablespoon (15 grams) water, divided**
- 1 large egg white (30 grams)**

Toppings: everything bagel seasoning, sesame seeds, poppy seeds, freshly grated Asiago cheese

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, whisk together flour, salt, and yeast by hand. Add 2½ cups (560 grams) warm water and 2 tablespoons (42 grams) barley malt syrup, and beat at low speed until a shaggy dough forms, about 1 minute. Switch to the dough hook attachment. Beat at low speed until dough pulls away from sides and bottom of bowl, about 8 minutes. (Dough will be elastic but may not look completely smooth.)
- 2.** Turn out dough onto a lightly floured surface, and shape into a smooth ball. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
- 3.** Place a large sheet of parchment paper in a warm, draft-free place (75°F/24°C); dust parchment with flour.
- 4.** Divide dough into 12 portions (about 107 grams each). Shape each portion into a ball. Place 1 ball in your hand. Using your thumb and forefinger, pinch a hole in center of ball, and stretch hole to about 3 inches wide. Place on prepared parchment. Repeat with remaining dough. (Once dough contracts, the hole should be 1 to 1½ inches wide.) Cover and let rise until puffed, 15 to 30 minutes.
- 5.** Preheat oven to 400°F (200°C). Line 2 sheet pans with parchment paper.
- 6.** In a large stockpot, bring 8 cups (1,920 grams) water and remaining ½ cup (170 grams) barley malt syrup to a very low simmer over medium-low heat. (Do not boil.) Carefully drop bagels, 1 to 2 at a time, into water. Cook for 10 seconds per side; immediately transfer to prepared pans.
- 7.** In a small bowl, whisk together egg white and remaining 1 tablespoon (15 grams) water. Brush dough with egg wash, and sprinkle with desired toppings.
- 8.** Bake until golden brown, 20 to 25 minutes. Let cool on pans for 10 minutes. Serve warm or at room temperature

CHAI RAISIN BAGELS

Makes 12 bagels

Like the more familiar cinnamon raisin flavor, only with a richer, spicier chai twist. The secret to this bagel is that it lets the raisins bring the sweetness—no sugar added.

- 7 cups (889 grams) bread flour**
- ¾ cup (85 grams) raisins**
- 2 tablespoons (18 grams) kosher salt**
- 4 teaspoons (8 grams) chai spice**
- 1¾ teaspoons (5.25 grams) instant yeast**
- 2½ cups (560 grams) warm water (120°F/49°C to 130°F/54°C)**
- ½ cup (170 grams) plus 2 tablespoons (42 grams) barley malt syrup, divided**
- 8 cups (1,920 grams) plus 1 tablespoon (15 grams) water, divided**
- 1 large egg white (30 grams)**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, whisk together flour, raisins, salt, chai spice, and yeast by hand. Add 2½ cups (560 grams) warm water and 2 tablespoons (42 grams) barley malt syrup, and beat at low speed until a shaggy dough forms, about 1 minute. Switch to the dough hook attachment. Beat at low speed until dough pulls away from sides and bottom of bowl, about 8 minutes. (Dough will be elastic but may not look completely smooth.)
- 2.** Turn out dough onto a lightly floured surface, and shape into a smooth ball. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
- 3.** Place a large sheet of parchment paper in a warm, draft-free place (75°F/24°C); dust parchment with flour.
- 4.** Divide dough into 12 portions (about 114 grams each). Shape each portion into a ball. Place 1 ball in your hand. Using your thumb and forefinger, pinch a hole in center of ball, and stretch hole to about 3 inches wide. Place on prepared parchment. Repeat with remaining dough. (Once dough contracts, the hole should be 1 to 1½ inches wide.) Cover and let rise until puffed, 15 to 30 minutes.
- 5.** Preheat oven to 400°F (200°C). Line 2 sheet pans with parchment paper.
- 6.** In a large stockpot, bring 8 cups (1,920 grams) water and remaining ½ cup (170 grams) barley malt syrup to a very low simmer over medium-low heat. (Do not boil.) Carefully drop bagels, 1 to 2 at a time, into water. Cook for 10 seconds per side; immediately transfer to prepared pans
- 7.** In a small bowl, whisk together egg white and remaining 1 tablespoon (15 grams) water. Brush dough with egg wash.
- 8.** Bake until golden brown, 20 to 25 minutes. Let cool on pans for 10 minutes. Serve warm or at room temperature.





Build a Better Bagel

FROM BOLD ASIAGO TO WARM CHAI SPICE,
THESE TIP-TOP TOPPERS AND MIX-INS WILL
HELP YOU MAKE YOUR DREAM BAGEL

Store-bought is fine . . . but wouldn't you rather have your own homemade spice mix on hand? Turn to page 111 for our recipes for an Everything Bagel Seasoning and Chai Spice to use in the bagel recipes.

ASIAGO CHEESE

Asiago is the king of cheeses, nutty and salty, crispy and creamy, all at once. We like to pile it on thick, so much so that we find ourselves saying, "Yes, there is a bagel underneath all that cheese."

Use ¼ cup (28 grams) grated cheese per bagel.

EVERYTHING BAGEL SEASONING

It's the addictive topping that has officially gone mainstream. But we're not complaining. Anything with a blend of seeds, garlic, onion, and salt is solid gold in our book.

Use 1 tablespoon (9 grams) per bagel.

TOASTED WHITE SESAME SEEDS

These little seeds are a standard bagel topper for a reason. They offer crunch, a slight nuttiness, and, when mixed with black sesame seeds, a visual pop.

Use 1 tablespoon (9 grams) per bagel.

BLACK SESAME SEEDS

What's the difference between black and white sesame seeds anyway?

Well, white sesame seeds have the hull removed, whereas black sesame seeds have the hull on. The difference in taste is subtle, with black sesame seeds having a slightly more bitter flavor. For the best of both worlds, use a blend of the two on your bagel.

Use 1 tablespoon (9 grams) per bagel.

CHAI SPICE

For our sweet(ish) rendition of the bagel, we used a chai spice blend to bring something new to the cinnamon-raisin formula. You can also use pumpkin spice or your favorite spice mix of choice. Chinese five-spice bagels, anyone?

Use 4 teaspoons (8 grams) per Chai Raisin Bagels recipe (page 50).

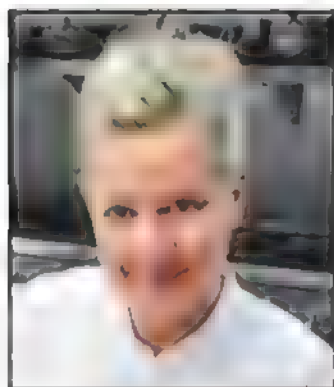
POPPY SEEDS

Blue-black poppy seeds are a common ingredient in Jewish baking, so it's unsurprising to find them gracing the top of a bagel. They impart a distinctly earthy flavor and tiny crunch to your bagels.

Use 1 tablespoon (9 grams) per bagel.

Nicole Plue's Guide to Flawless Bagels

NICOLE HAS BEEN SCHOOLING THE STUDENTS OF SAN FRANCISCO COOKING SCHOOL ON THE ART OF BAGEL-MAKING FOR YEARS. SHE SHARES HER TOP TIPS WITH US.



1. BREAD FLOUR OR BUST.

Using a good bread flour in your recipe is a must. Strong flour with a high protein level (11% to 13% protein) helps you create that key starchy chewiness. King Arthur Bread Flour, with a 12.7% protein content, is a good choice.

2. DOUGH SHOULD BE STIFF BUT NOT STICKY.

A true bagel has one of the lowest hydration levels of any dough to create a denser dough. A standard bagel recipe should not exceed 50% hydration (with flour and water at a 2:1 ratio). Our recipe is 3:1, leading to a nice chewy crumb.

3. BOIL IN A BATH OF BARLEY MALT SYRUP.

Some people put sugar or honey in their dough, but Nicole thinks all the sweetness in your bagel should come from the boil in water sweetened with barley malt syrup.

4. WHEN ORDERING FROM A BAKERY, LOOK FOR STEAM IN DISPLAY CASES.

Nicole explains that the best bagel bakery is marked by freshness more than anything else. Display cases filled with steam show that the bagels are still hot from the oven.



The Best Bagels, Coast to Coast

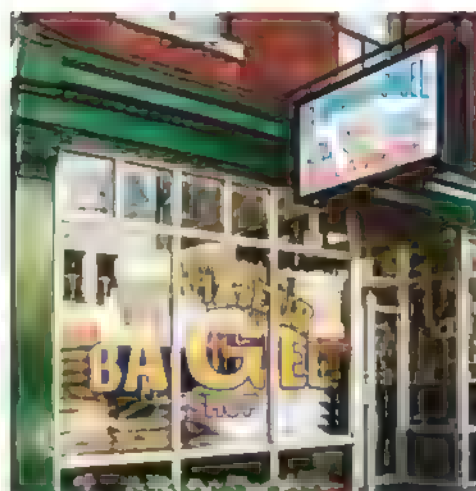
FROM SEA TO SHINING SEA—AND A BRIEF DETOUR UP NORTH TO CANADA—THESE ARE THE BAKERY BAGELS THAT INSPIRE OUR HOMEMADE ENDEAVORS



SADELLE'S

New York, New York

Sadelle's—and, more important, their bagel spread—is a SoHo brunch mecca. Their specialty is an everything bagel that boasts fennel seeds and caraway seeds as the topping, packing a particularly aromatic punch.



ST-VIATEUR BAGEL

Montreal, Quebec, Canada

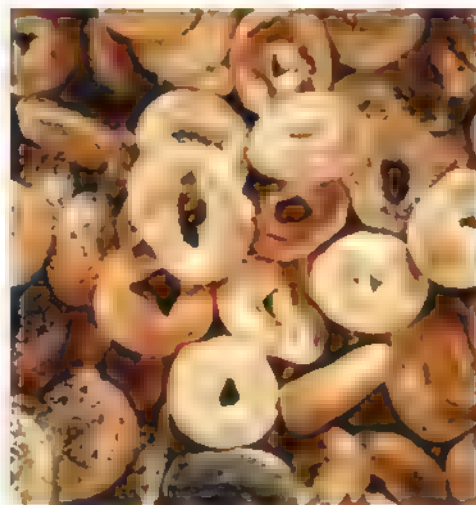
If you're going to try a true Montreal-style bagel, you might as well start with the longest-operating bagel shop in Montreal, St-Viateur Bagel. In business for over 70 years, the bagels are served 24-7, with bakers using wooden planks to ferry bagels directly from oven to display case.



PHILLY STYLE BAGELS

Philadelphia, Pennsylvania

What makes these bagels "Philly style"? They're fermented in small batches, boiled in a mix of water and beer from Yards Brewing Company (a local brewery that's been operating in Philadelphia since 1994), and baked on wood planks in a high-powered oven, the same way many restaurants bake their pizzas.



ELTANA WOOD-FIRED BAGEL CAFE

Seattle, Washington

Hand-rolled and baked in a wood-fired oven, Eltana's bagels are modeled on the classic Montreal-style bagels (see page 53 for an in-depth look at Montreal bagels) but with a faintly sourdough-like flavor on the interior and a smoky, slightly charred exterior.

In the Ring with Bagels

THESE SHOWDOWNS PROVE THE BAGEL IS A GREAT SOURCE OF PASSION—AND PRIDE. WE DISH ON SOME OF THE MORE FAMOUS ONES AND DELIVER OUR VERDICTS.

ST. LOUIS vs. EVERYONE ELSE

Yes, even the way you slice a bagel can be controversial. In St. Louis, Missouri, some people like to slice their bagels not horizontally through the middle, but into whole segments like a loaf of bread, creating fragmented bagel pieces that they can then . . . dip into something? It may be a controversial slice, but the method has a fan in our editor-in-chief. Rest assured, if you like your bagel primed for dipping and dunking, this is the cut for you.

BIALYS vs. BAGELS

Bialys are less fussy than the bagel. Not boiled, with a deep indentation destined to be filled with onions, cream cheese, and garlic, bialys embrace the idea that a hole is a missed opportunity for a filling. Fans of the bialy consider it the underdog of the Jewish deli, an easier and tastier alternative to the more famous bagel. The bialy definitely deserves its due—but there's plenty of room on our brunch spread for both.

MONTREAL vs. NEW YORK CITY

It's a tale of two cities, two immigrant communities, and two very different bagels. In New York, New York, the Polish Jewish immigrants brought a bagel that has a puffy, bouncy chew and a salty, slightly malty flavor, a product of a boil in specifically New York water-and-malt syrup mix. Farther north in Montreal, Quebec, another group of Polish Jews created a sweeter, denser, and more petite version, often baked in a wood-fired oven and boiled in a bath of honey-sweetened water. Some New Yorkers straight up refuse to recognize the Montreal style as a bagel at all. Montreal doesn't even dignify the argument with a rebuttal. The winner? The public, who get to enjoy two distinct and delicious bagels. 





BAKED TO THE NINES

YOUR FAIR AND SQUARE 9X9-INCH PAN ISN'T JUST
FOR BROWNIES ANYMORE. WE'RE UNLEASHING THIS
PAN'S POTENTIAL IN FIVE PHENOMENAL RECIPES—
FROM CHEESY PULL-APART BREAD TO A GAME-
CHANGING BRIOCHE MARVEL—THAT WILL TAKE YOU
STRAIGHT TO CLOUD NINE







Sour Cream Maple Cake
with Maple Buttercream
Frosting
page 62







JAM AND CREAM BRIOCHE TART

Makes 1 (9-inch) tart

In a 1997 episode of Julia Child's Baking with Julia, Nancy Silverton baked a brioche tart that was so good it made Julia cry. In our take on this groundbreaking dessert, we filled a pillowy brioche "crust" with velvety cream cheese custard and swirled it with fruit preserves. Finished off with crunchy pearl sugar, this stunner might just make you shed a tear, too.

- 2¾ cups (344 grams) all-purpose flour**
- 3 tablespoons (36 grams) granulated sugar**
- 2¼ teaspoons (7 grams) instant yeast**
- 1½ teaspoons (4.5 grams) kosher salt**
- ½ cup plus 1 tablespoon (95 grams) warm whole milk (120°F/49°C to 130°F/54°C)**
- 3 large eggs (150 grams), room temperature and divided**

- 1 teaspoon (4 grams) vanilla extract**
- 6 tablespoons (84 grams) unsalted butter, softened**

Cream Cheese Filling (recipe follows)

- 2 tablespoons (40 grams) fruit preserves***
- 1 tablespoon (15 grams) water**
- 1½ tablespoons (18 grams) Swedish pearl sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, granulated sugar, yeast, and salt at very low speed until combined, about 30 seconds. Slowly add warm milk, and beat at medium speed until combined. Add 2 eggs (100 grams) and vanilla, and beat until combined, about 1 minute. Switch to the dough hook attachment. Beat at low speed until smooth and elastic, about 8 minutes. Add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next, about 8 minutes total. Beat until a smooth and elastic dough forms, about 6 minutes.

2. Turn out dough onto a lightly floured surface, and knead 4 to 5 times. Shape dough into a smooth round. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

3. Spray a 9-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

4. On a lightly floured surface, roll dough into an 11-inch square. Score a 9-inch square in center of dough. Fold outside 2 inches over score mark, creating a crust around edges. Lift dough, and place in prepared pan, making sure dough is even and fills corners of pan. Cover and let rise until puffed, 20 to 30 minutes.

5. Preheat oven to 325°F (170°C)

6. Using your fingertips, dimple center of dough back down, leaving outside crust as is. Pour Cream Cheese Filling into center of dough. Make small indentations in Cream Cheese Filling. Fill indentations with teaspoonfuls of preserves. Using a knife, swirl preserves into Cream Cheese Filling.

7. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush dough with egg wash, and sprinkle with pearl sugar.

8. Bake until crust is golden brown, filling is set around outside edges and slightly jiggly in center, and an instant-read thermometer inserted in center of filling registers 175°F (79°C), 35 to 40 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Serve warm, or let cool completely on a wire rack.

**We used Bonne Maman Four Fruits Preserves.*

CREAM CHEESE FILLING

Makes 1½ cups

- 2 tablespoons (28 grams) unsalted butter, softened**
- ½ cup (67 grams) granulated sugar**
- 1 teaspoon (6 grams) vanilla bean paste**
- ¼ teaspoon kosher salt**
- 8 ounces (225 grams) cream cheese, softened**
- 1 large egg (50 grams), room temperature**
- 3 tablespoons (24 grams) all-purpose flour**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, vanilla bean paste, and salt at medium speed until well combined. Gradually add cream cheese, beating until smooth. Add egg, beating until combined. Beat in flour.

SOUR CREAM MAPLE CAKE WITH MAPLE BUTTERCREAM FROSTING

Makes 1 (9-inch) cake

Recipe by Kevin Masse

Nothing is as comforting as maple syrup-drenched pancakes. Like a short stack with frosting, this cake has all the flavors of pancakes, baked up golden and brown. The cake itself gets a hefty dose of maple syrup, giving it warm notes perfect for cozy fall afternoons. The best part about this recipe is that it comes together quickly, all in one bowl.

- 2¾ cups (344 grams) all-purpose flour**
- 1 teaspoon (5 grams) baking powder**

- 1 teaspoon (5 grams) baking soda**
 - ½ teaspoon (2 grams) kosher salt**
 - 1 cup (295 grams) dark-grade pure maple syrup, plus more for drizzling**
 - ½ cup (112 grams) canola oil**
 - ½ cup (120 grams) whole milk, room temperature**
 - 2 large eggs (100 grams), room temperature and lightly beaten**
 - ¼ cup (55 grams) firmly packed light brown sugar**
 - ¼ cup (50 grams) granulated sugar**
 - ¼ cup (60 grams) sour cream, room temperature**
 - 1 teaspoon (4 grams) vanilla extract**
- Maple Buttercream Frosting (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch square baking pan. Line pan with parchment paper, letting excess extend over sides of pan; butter and flour parchment.

2. In a large bowl, whisk together flour, baking powder, baking soda, and salt. Add maple syrup, oil, milk, eggs, sugars, sour cream, and vanilla, and stir with a rubber spatula just until combined and no streaks of flour remain. (There will be some lumps in batter; this is OK.) Pour batter into prepared pan. Tap pan on counter 8 times to release air bubbles.

3. Bake until deep golden and a wooden pick inserted in center comes out clean, 35 to 40 minutes, covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 5 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Spread Maple Buttercream Frosting onto cooled cake. Drizzle with maple syrup.

MAPLE BUTTERCREAM FROSTING

Makes about 1½ cups

- ½ cup (113 grams) unsalted butter, softened**
- 2 cups (240 grams) confectioners' sugar**
- 3 tablespoons (45 grams) sour cream, room temperature**
- 2 tablespoons (42 grams) dark-grade pure maple syrup**
- ½ teaspoon (1.5 grams) kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 3 minutes. Gradually add confectioners' sugar, beating until combined. Add sour cream, maple syrup, and salt, and beat at medium-high speed until smooth, 1 to 2 minutes. (Do not overbeat.) Use immediately.

MOLASSES TOFFEE APPLE UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

Fall spice takes center stage in this showstopping upside-down cake. Cooking the apples in molasses and brown sugar lends deep caramelized notes, and a blend of warm spices in the batter heightens the apple's richness. For an extra dose of decadence, serve with a dollop of mascarpone.

- 1½ cups (367 grams) firmly packed light brown sugar, divided**
- ¼ cup (57 grams) unsalted butter, melted**
- ½ cup (170 grams) plus 2 tablespoons (42 grams) molasses, divided**
- 3 large Granny Smith apples (450 grams), peeled and thinly sliced**
- ½ cup plus 1 tablespoon (127 grams) unsalted butter, softened**
- 2 large eggs (100 grams)**
- 1 large egg yolk (19 grams)**
- 2 teaspoons (4 grams) vanilla extract**
- 2½ cups (333 grams) all-purpose flour**
- 2½ teaspoons (12.5 grams) baking powder**
- 1½ teaspoons (3 grams) ground cinnamon**
- ¾ teaspoon (2.25 grams) kosher salt**
- ¾ teaspoon (1.5 grams) ground ginger**
- ½ teaspoon (1 gram) ground nutmeg**
- ¼ teaspoon ground cloves**
- ¾ cup (180 grams) whole milk**

- 1.** Preheat oven to 350°F (180°C). Butter sides of a 9-inch square baking pan.
- 2.** In a small bowl, whisk together ¾ cup (147 grams) brown sugar, melted butter, and 2 tablespoons (42 grams) molasses. Pour into prepared pan. Arrange apple slices in groups of 5 in alternating patterns on top of sugar mixture.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and remaining 1 cup (220 grams) brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in remaining ½ cup (170 grams) molasses until no streaks remain. Add eggs and egg yolk, one at a time, beating well after each addition. Beat in vanilla.
- 4.** In a medium bowl, whisk together flour, baking powder, cinnamon, salt, ginger, nutmeg, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter over apples, smoothing with an offset spatula.
- 5.** Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in

pan for 10 minutes. Run a knife around edges of pan to release sides of cake, if needed. Carefully invert onto a flat serving plate. Serve warm.

FOUR-CHEESE PULL-APART MILK BREAD

Makes 1 (9-inch) loaf

We gave Japanese milk bread a savory twist by filling this loaf with a quartet of melted mozzarella, provolone, fontina, and cream cheese. With buttery pull-apart layers, this recipe is made for sharing. Just put it on the table and watch your guests tear off their own piece of downy perfection.

- 1½ cups (300 grams) warm whole milk (100°F/38°C to 110°F/43°C)**
- ¾ cup (133 grams) granulated sugar**
- 4½ teaspoons (14 grams) active dry yeast**
- 6 cups (762 grams) bread flour**
- Tangzhong (recipe follows)**
- 2 large eggs (100 grams)**
- 4 teaspoons (12 grams) kosher salt**
- 6 tablespoons (84 grams) unsalted butter, softened**
- 4 ounces (115 grams) cream cheese, softened**
- ¾ cup (85 grams) freshly grated fontina cheese**
- ¾ cup (85 grams) freshly grated mozzarella cheese**
- ¾ cup (85 grams) freshly grated provolone cheese**
- 2 tablespoons (28 grams) unsalted butter, melted**
- Flaked sea salt, for sprinkling**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, whisk together warm milk, sugar, and yeast by hand. Let stand until mixture is foamy, about 10 minutes.
- 2.** Add flour, Tangzhong, eggs, and kosher salt to yeast mixture, and beat at very low speed until combined, about 30 seconds. Switch to the dough hook attachment. Beat at low speed until smooth and elastic, about 6 minutes. Add softened butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next, about 3 minutes total. Beat until dough is smooth and elastic, about 1 minute.
- 3.** Turn out dough onto a lightly floured surface, and shape into a smooth round. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
- 4.** Spray a 9-inch square baking pan with cooking spray. Line pan with parchment paper,

letting excess extend over sides of pan.

- 5.** Punch down dough, and turn out onto a lightly floured surface. Roll dough into a 22x10-inch rectangle, about ½ inch thick. Spread cream cheese onto dough, and sprinkle with fontina, mozzarella, and provolone. Trim ½ inch off each side of dough, creating a 21x9-inch rectangle. Using a pastry cutter, cut dough into 3 (21x3-inch) rectangles. Cut each rectangle into 14 (3x1½-inch) pieces. Stack pieces in 3 rows in prepared pan, squishing dough as needed. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 20 to 30 minutes.
- 6.** Preheat oven to 350°F (180°C).
- 7.** Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 to 50 minutes, covering with foil after 30 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Brush with melted butter, and sprinkle with sea salt. Serve warm.

TANGZHONG

Makes about ¾ cup

- ¾ cup (180 grams) whole milk**
- ¼ cup (32 grams) bread flour**

- 1.** In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until mixture thickens and registers 149°F (65°C) on an instant-read thermometer and whisk leaves lines on bottom of saucepan. Transfer to a small bowl, and let cool to room temperature before using.

SWEET POTATO BARS

Makes about 10 bars

With a vanilla bean Pâte Sablée crust and a custardy sweet potato filling, these bars take sweet potato pie to a whole new level. A dash of Chinese five-spice in the filling lends a punch of fall flavor to every bite.

Pâte Sablée (recipe follows)

- 2 cups (488 grams) warm mashed baked sweet potato (see Note)**
- 1 cup (240 grams) evaporated milk**
- ¾ cup (165 grams) firmly packed light brown sugar**
- 3 large eggs (150 grams)**
- 3 tablespoons (42 grams) unsalted butter, melted**
- 2 tablespoons (16 grams) all-purpose flour**

- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) Chinese five-spice powder
- 1 teaspoon (4 grams) vanilla extract*
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon ground nutmeg

1. Preheat oven to 350°F (180°C). Line a 9-inch square baking pan with parchment paper, letting excess extend over sides of pan; lightly spray with cooking spray.
2. Press Pâte Sablée into bottom of prepared pan. Freeze until firm, about 30 minutes. Using a fork, dock dough about every 1 inch.
3. Bake until light golden brown and a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool on a wire rack for 10 minutes
4. In a large bowl, whisk together warm mashed sweet potato and all remaining ingredients until well combined. Pour filling onto warm crust.
5. Bake until filling is set and an instant-read thermometer inserted in center registers 175°F (79°C), 45 to 50 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Trim edges, and cut into bars as desired using a hot, dry knife.

**We used Heilala Pure Vanilla Extract*

Note: Make sure mashed baked sweet potato is completely smooth without any chunks.

PÂTE SABLÉE

Makes 1 (9 inch) crust

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- 1 large egg (50 grams)
- 2 large egg yolks (37 grams)
- 2 teaspoons (12 grams) vanilla bean paste
- 2 cups (250 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg and egg yolks, beating until combined. Beat in vanilla bean paste.
2. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Use immediately. 🍴



Stir It Up

THE BEAUTY OF STIR-TOGETHER CAKES: YOU CAN CREATE BATTER
MAYLAYS - NO STAND MIXER NEEDED! THE COLLECTION OF
TWO READY CAKES AND MIXER WHIPPED FROSTINGS OFFERS
INSTANT COMFORT FOR WHEN YOU'RE LOOKING FOR MORE TIME
TO ENJOY EATING, NOT PREPPING.









CHOCOLATE OLIVE OIL CAKE

Makes 1 (9 inch) cake

A grown-up chocolate cake, this olive oil stir-together batter has sophisticated cocoa notes complemented by a deep, dark ganache frosting.

- ¾ cup (50 grams) Dutch process cocoa powder, sifted**
 - ½ cup (120 grams) boiling water**
 - 1 cup (200 grams) granulated sugar**
 - 1 cup (220 grams) firmly packed light brown sugar**
 - ¾ cup (168 grams) extra-virgin olive oil**
 - 3 large eggs (150 grams), room temperature**
 - 1 teaspoon (4 grams) vanilla extract**
 - 2 cups (250 grams) all-purpose flour**
 - 1½ teaspoons (6.25 grams) baking powder**
 - 1 teaspoon (3 grams) kosher salt**
- Whipped Ganache (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Line bottom of a 9-inch springform pan with parchment paper; butter sides of pan.
- 2.** In a small bowl, whisk together cocoa and ½ cup (120 grams) boiling water. Let cool slightly.
- 3.** In a large bowl, whisk together sugars, oil, eggs, and vanilla until well combined.
- 4.** In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to sugar mixture alternately with cocoa mixture, beginning and ending with flour mixture, whisking just until combined after each addition. (Batter will be thin.) Pour batter into prepared pan.
- 5.** Bake until a wooden pick inserted in center comes out with just a few moist crumbs, 45 to 50 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Top with Whipped Ganache. Serve immediately. Cover and refrigerate for up to 3 days.

WHIPPED GANACHE

Makes about 2½ cups

- 10.5 ounces (315 grams) 60% cacao bittersweet chocolate, chopped**

- 1½ cups (300 grams) heavy whipping cream**
- 2 tablespoons (28 grams) unsalted butter, softened**
- 1 teaspoon (4 grams) vanilla extract**

- 1.** Place chopped chocolate in a large heatproof bowl.
- 2.** In a small saucepan, bring cream to a simmer over medium-low heat. Pour half of hot cream over chocolate; let stand for 30 seconds. Starting in center of bowl, slowly stir with a rubber spatula until combined. Add remaining hot cream, and slowly stir to combine. Add butter and vanilla, stirring until fully incorporated. Refrigerate, uncovered, until thickened, about 30 minutes.
- 3.** Transfer ganache to the bowl of a stand mixer fitted with the whisk attachment. With mixer on low speed, beat ganache until it lightens in color. Increase mixer speed to medium, and beat until mixture thickens and holds stiff peaks. (If ganache texture starts to look granular, you've overwhipped.) Use immediately.

CARROT CAKE LOAF

Makes 1 (8½x4½ inch) cake

The veggie-packed classic now comes in the compact form of a loaf cake, complete with an indulgent coat of that signature cream cheese icing.

- 1 cup (200 grams) granulated sugar**
 - ½ cup (112 grams) vegetable oil**
 - 2 large eggs (100 grams)**
 - 3 tablespoons (45 grams) bourbon**
 - 1 cup (125 grams) all-purpose flour**
 - 2 teaspoons (10 grams) baking powder**
 - 1½ teaspoons (3 grams) ground cinnamon**
 - 1 teaspoon (3 grams) kosher salt**
 - ½ teaspoon (1 gram) ground ginger**
 - ¼ teaspoon (1.25 grams) baking soda**
 - ¼ teaspoon ground nutmeg**
 - 1½ cups (147 grams) shredded carrot (about 3 large carrots)**
 - ½ cup (57 grams) chopped walnuts**
- Cream Cheese Icing (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Line an 8½x4½-inch loaf pan with parchment paper, letting excess extend over sides of pan.
- 2.** In a large bowl, whisk together sugar, oil, and eggs until well combined. Whisk in bourbon
- 3.** In a medium bowl, whisk together flour, baking powder, cinnamon, salt, ginger, baking soda, and nutmeg. Gradually add flour mixture to sugar mixture, whisking just until combined. Fold in carrot and walnuts. Pour batter into prepared pan.
- 4.** Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Top with Cream Cheese Icing. Cover and refrigerate until ready to serve.

CREAM CHEESE ICING

Makes about ¾ cup

- 2 ounces (55 grams) cream cheese, softened**
- 2 tablespoons (28 grams) unsalted butter, softened**
- 1 teaspoon (5 grams) bourbon**
- ¼ teaspoon kosher salt**
- 1 cup (120 grams) confectioners' sugar**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until smooth and creamy, about 1 minute. Add bourbon and salt, beating until combined. Reduce mixer speed to low. Gradually add confectioners' sugar, beating until combined. Increase mixer speed to medium, and beat until fluffy, about 1 minute. Use immediately.



GOLDEN PEANUT BUTTER CAKE

Makes 1 (8 inch) cake

Melding the smooth, nutty flavor of peanut butter with the warm butterscotch tones of golden syrup, this cake combines the ease of the stir-together formula with the elegance of a layer cake. Enrobed in a silky Swiss meringue buttercream and a cap of golden caramel, it looks like a masterpiece as well.

- 1 cup (220 grams) firmly packed light brown sugar**
- $\frac{3}{4}$ cup (150 grams) unsalted butter, melted**
- $\frac{1}{2}$ cup (128 grams) creamy peanut butter**
- $\frac{1}{4}$ cup (85 grams) golden syrup**
- 3 large eggs (150 grams), room temperature**
- $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract**
- $2\frac{1}{4}$ cups (281 grams) all-purpose flour**
- 1 tablespoon (15 grams) baking powder**
- 1 teaspoon (5 grams) baking soda**
- 1 teaspoon (3 grams) kosher salt**
- $1\frac{1}{2}$ cups (360 grams) whole buttermilk, room temperature**
- Golden Meringue Buttercream (recipe follows)**
- $\frac{3}{4}$ cup (234 grams) Golden Caramel (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Butter and flour 2 (8-inch) round cake pans.
- 2.** In a large bowl, stir together brown sugar, melted butter, peanut butter, and golden syrup until combined and creamy. Add eggs and vanilla, stirring just until combined.
- 3.** In a medium bowl, sift together flour, baking powder, baking soda, and salt. Gradually add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture, stirring just until combined after each addition. Divide batter between prepared pans.
- 4.** Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread Golden Meringue Buttercream between layers and on top and sides of cake. Refrigerate until set, about 30 minutes.
- 5.** Pour Golden Caramel over cake, letting it drip down sides of cake. Refrigerate until ready to serve.

GOLDEN MERINGUE BUTTERCREAM

Makes about 5½ cups

- 4 large egg whites (120 grams), room temperature**
- 1½ cups (300 grams) granulated sugar**
- 1¼ cups (397 grams) unsalted butter, softened**
- ½ cup (156 grams) Golden Caramel (recipe follows)**
- 2 tablespoons (42 grams) golden syrup**

1. In the bowl of a stand mixer, whisk together egg whites and sugar by hand. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until mixture registers 155°F (68°C) to 160°F (71°C) on an instant-read thermometer.

2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool to the touch, about 8 minutes. Add butter, 2 tablespoons (28 grams) at a time, beating until combined (If buttercream breaks, beat 2 to 3 minutes more, and the emulsion will come back together.) Gradually add Golden Caramel and golden syrup, beating until combined. Use immediately.

GOLDEN CARAMEL

Makes about 1¼ cups

- 5 tablespoons (70 grams) unsalted butter**
- ¾ cup (165 grams) firmly packed light brown sugar**
- 3 tablespoons (63 grams) golden syrup**
- 1½ teaspoons (6 grams) vanilla extract**
- 1 teaspoon (3 grams) kosher salt**
- 6 tablespoons (90 grams) heavy whipping cream**

1. In a small saucepan, melt butter over medium heat. Add brown sugar, golden syrup, vanilla, and salt, whisking until dissolved. Add cream, and bring to a boil; boil for 3 minutes. Transfer to a small bowl. Let cool to room temperature before using

PRO TIP

If the Golden Caramel is too thick to pour, heat it in the microwave in 10-second intervals until pourable. You don't want it hot, though, because it will melt your buttercream. All you are looking for is a slow pour.

CANNOLI SHEET CAKE

Makes 1 (13x9 inch) cake

Embedded with dark chocolate chunks and topped with an ethereal ricotta icing, this sheet cake is a delicate, soft take on the crunchy Italian classic.

- 1¼ cups (385 grams) firmly packed light brown sugar**
- ¾ cup (170 grams) unsalted butter, melted**
- 3 large eggs (150 grams)**
- 1 tablespoon (13 grams) vanilla extract**
- 3 cups (375 grams) all-purpose flour**
- 1 tablespoon (15 grams) baking powder**
- 1 teaspoon (5 grams) baking soda**
- 1 teaspoon (3 grams) kosher salt**
- 1½ cups (360 grams) whole buttermilk**
- 1 cup (170 grams) chopped 60% cacao bittersweet chocolate**

Whipped Ricotta Icing (recipe follows)

Garnish: chopped chocolate, chopped pistachios

- 1.** Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
- 2.** In a large bowl, stir together brown sugar and melted butter until combined. Add eggs and vanilla, stirring until well combined.
- 3.** In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture, stirring just until combined after each addition. Fold in chocolate. Pour batter into prepared pan, smoothing top with an offset spatula.

4. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Top with Whipped Ricotta Icing. Garnish with chocolate and pistachios, if desired. Cover and refrigerate until ready to serve.

WHIPPED RICOTTA ICING

Makes about 6 cups

- ¾ cup (169 grams) whole-milk ricotta cheese***
- 2 ounces (55 grams) cream cheese, softened**
- 1 tablespoon (15 grams) fresh orange juice**
- ½ teaspoon (2 grams) vanilla extract**
- ¼ teaspoon kosher salt**
- 2 cups (240 grams) confectioners' sugar**
- 2 cups (480 grams) heavy whipping cream**

1. In the work bowl of a food processor, pulse together ricotta, cream cheese, orange juice, vanilla, and salt until completely smooth, about 1 minute. Transfer to a large bowl; whisk in confectioners' sugar.

2. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium-high speed until stiff peaks form. Fold whipped cream into ricotta mixture in three batches. Use immediately, or cover and refrigerate until ready to use.

**It is important to use a high-quality ricotta cheese, so that it won't break when creating the icing. We used Polly-O, available at local grocery stores. 🍷*



Pumpkin Spice

AND
EVERYTHING
NICE

NOTHING SAYS FALL QUITE LIKE PUMPKIN SPICE. A MIX OF CINNAMON, CLOVES, ALLSPICE, NUTMEG, AND GINGER, THIS AROMATIC BLEND IS A MUST WHEN BAKING UP AUTUMN COMFORT. WE SPOTLIGHT THIS SOUL-WARMING SEASONING IN RUSTIC MUFFINS, A SHOWSTOPPING MARBLED CHEESECAKE, AND MORE

PHOTOGRAPHY BY NICOLE DU BOIS / RECIPE DEVELOPMENT BY
ASHLEY JONES / FOOD STYLING BY ELIZABETH STRINGER
STYLING BY CAROLINE BLUM









cover recipe



Pumpkin Spice Muffins w.th
Pecan Streusel



PUMPKIN SPICE MUFFINS WITH PECAN STREUSEL

Makes 12 muffins

These hearty muffins will be your go-to breakfast all season long. Pumpkin purée makes the crumb extra tender while a dash of pumpkin spice creates sweet heat. Don't skip our Pecan Streusel. It lends nuttiness and an addictive crunch to every bite.

- 2 cups (250 grams) all-purpose flour**
- 1½ cups (330 grams) firmly packed light brown sugar**
- 2 teaspoons (4 grams) pumpkin spice**
- 1 teaspoon (5 grams) baking soda**
- ¾ teaspoon (2 grams) kosher salt**
- 1 cup (244 grams) canned pumpkin**
- ½ cup (113 grams) unsalted butter, melted**
- 2 large eggs (100 grams)**
- ½ cup (80 grams) whole milk, room temperature**

Pecan Streusel (recipe follows)

- 1.** Preheat oven to 350°F (180°C). Butter and flour a 12-cup muffin pan
- 2.** In a large bowl, whisk together flour, brown sugar, pumpkin spice, baking soda, and salt. In a medium bowl, whisk together pumpkin, melted butter, eggs, and milk. Add pumpkin mixture to flour mixture, and fold until well combined.
- 3.** Spoon batter into prepared muffin cups, filling three-fourths full (about 74 grams each). Spoon 2 tablespoons (about 22 grams) Pecan Streusel on top of batter in each muffin cup.
- 4.** Bake until a wooden pick inserted in center comes out clean, 18 to 22 minutes. Serve warm.

PECAN STREUSEL

Makes about 2 cups

- ¾ cup (94 grams) all-purpose flour**
- ½ cup (57 grams) chopped pecans***
- ¼ cup (55 grams) firmly packed light brown sugar**
- 1 teaspoon (2 grams) pumpkin spice**
- ¼ cup (57 grams) unsalted butter, melted**

- 1.** In a medium bowl, stir together flour, pecans, brown sugar, and pumpkin spice. Add melted butter, stirring until large clumps form. Squeeze mixture together with hands to create clumps. Freeze until ready to use.

**We used Sunnyland Farms Raw Georgia Pecan Halves.*

PUMPKIN SPICE BREAD WITH CREAM CHEESE SWIRL

Makes 1 (8½x4½ inch) loaf

We took the humble pumpkin quick bread to a whole new luscious level by adding a surprise cream cheese center. With Pumpkin Spice Glaze drizzled on top, this loaf strikes the perfect balance between sweet and tangy.

- 1½ cups (167 grams) all-purpose flour**
 - 1 tablespoon (6 grams) pumpkin spice**
 - 2 teaspoons (10 grams) baking powder**
 - ¾ teaspoon (2 grams) kosher salt**
 - ½ teaspoon (3 grams) baking soda**
 - 1 cup (244 grams) canned pumpkin**
 - ¾ cup (165 grams) firmly packed dark brown sugar**
 - ½ cup (120 grams) plain Greek yogurt**
 - 2 large eggs (100 grams)**
 - ¼ cup (56 grams) vegetable oil**
 - 2 teaspoons (8 grams) vanilla extract**
- Cream Cheese Swirl (recipe follows)**
Pumpkin Spice Glaze (recipe follows)

- 1.** Preheat oven to 350°F (180°C). Butter and flour an 8½x4½-inch loaf pan.
- 2.** In a large bowl, whisk together flour, pumpkin spice, baking powder, salt, and baking soda. In a medium bowl, whisk together pumpkin, brown sugar, yogurt, eggs, oil, and vanilla. Add pumpkin mixture to flour mixture, and fold until well combined.
- 3.** Pour half of batter into prepared pan; create a well with the back of a spoon. Add Cream Cheese Swirl, leaving a ¼-inch border around edges of pan. Top with remaining batter, smoothing top.
- 4.** Bake until a wooden pick inserted in center comes out clean, 1 hour and 5 minutes to 1 hour and 10 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle Pumpkin Spice Glaze onto cooled cake

CREAM CHEESE SWIRL

Makes about 1 cup

- 3 ounces (86 grams) cream cheese, softened**
- 3 tablespoons (36 grams) granulated sugar**
- 1 large egg yolk (19 grams)**
- 1 tablespoon (8 grams) all-purpose flour**
- ½ teaspoon (2 grams) vanilla extract**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and sugar at medium speed until smooth, about 2 minutes. Add egg yolk and flour, and beat until smooth, about 2 minutes. Beat in vanilla. Use immediately.

PUMPKIN SPICE GLAZE

Makes about ¾ cup

- 1 cup (120 grams) confectioners' sugar**
- 5 tablespoons (75 grams) heavy whipping cream**
- ¼ teaspoon pumpkin spice**

- 1.** In a small bowl, stir together all ingredients until smooth. Cover and store at room temperature until ready to use.



PUMPKIN SPICE LAYER CAKE

Makes 1 (8-inch) cake

Studded with walnuts and coated in a pumpkin spice-speckled buttercream, this tender layer cake will be the crowning glory of your autumn meals. We used round and star-shaped piping tips to create an elegant crescent pattern, but this is the perfect canvas to get creative with your piping skills.

- 1 (15-ounce) can (425 grams) pumpkin**
 - 1½ cups (330 grams) firmly packed light brown sugar**
 - 1 cup (224 grams) vegetable oil**
 - 3 large eggs (150 grams)**
 - 3 cups (375 grams) all-purpose flour**
 - 1½ tablespoons (9 grams) pumpkin spice**
 - 1 tablespoon (15 grams) baking powder**
 - 1 teaspoon (5 grams) baking soda**
 - 1 teaspoon (3 grams) kosher salt**
 - 1 cup (113 grams) chopped walnuts**
- Pumpkin Spice Frosting (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Line bottoms of 3 (8-inch) round cake pans with parchment paper; lightly butter and flour sides of pans.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat pumpkin, brown sugar, oil, and eggs at medium speed until well combined, about 1 minute.

3. In a medium bowl, whisk together flour, pumpkin spice, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to pumpkin mixture, beating until well combined. Fold in walnuts. Divide batter among prepared pans.

4. Bake until a wooden pick inserted in center comes out clean, 28 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread 1 cup Pumpkin Spice Frosting between each layer and on top of cake. Lightly spread Pumpkin Spice Frosting on sides of cake. Refrigerate for 30 minutes.

5. Place half of remaining Pumpkin Spice Frosting in a pastry bag fitted with a 4B star tip. Place remaining Pumpkin Spice Frosting in a pastry bag fitted with a Wilton 2A round tip. Pipe Pumpkin Spice Frosting on top of cake as desired. Serve immediately. Cover and refrigerate for up to 3 days.

PUMPKIN SPICE FROSTING

Makes 4½ cups

- 1½ cups (340 grams) unsalted butter, softened**
- 4 cups (480 grams) confectioners' sugar**
- ½ cup (80 grams) heavy whipping cream**
- ½ teaspoon (1 gram) pumpkin spice**
- ¼ teaspoon kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth, about 2 minutes. Add confectioners' sugar, 1 cup (120 grams) at a time, beating well after each addition and stopping to scrape sides of bowl as needed. Beat in cream. Add pumpkin spice and salt, beating until smooth. Use immediately.

MARBLED PUMPKIN SPICE CHEESECAKE

Makes 1 (9-inch) cake

In this velvety two-tone marvel, creamy cheesecake gets swirled with sweet and spicy pumpkin batter for a dessert packed with fall flavor. Our gingersnap crust rounds out this recipe with extra crunch and caramelized notes

- 30 gingersnap cookies* (210 grams)**
 - 1¾ cups (350 grams) granulated sugar, divided**
 - 3 tablespoons (42 grams) unsalted butter, melted**
 - 32 ounces (900 grams) cream cheese, softened**
 - ½ cup (80 grams) sour cream, room temperature**
 - 2 tablespoons (16 grams) all-purpose flour**
 - 2 teaspoons (8 grams) vanilla extract**
 - 4 large eggs (200 grams), lightly beaten**
 - 1 cup (244 grams) canned pumpkin**
 - 2 teaspoons (4 grams) pumpkin spice**
- Sweetened whipped cream, to serve**
Garnish: pumpkin spice



1. Preheat oven to 350°F (180°C). Line bottom of a 9-inch springform pan with parchment paper.
2. In the work bowl of a food processor, pulse gingersnap cookies until very finely crushed. With processor running, add ¼ cup (50 grams) sugar and melted butter, pulsing until well combined. Press mixture into bottom and ½ inch up sides of prepared pan.
3. Bake for 10 minutes. Let cool slightly on a wire rack. Reduce oven temperature to 325°F (170°C)
4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and remaining 1½ cups (300 grams) sugar at medium speed until smooth, 2 to 3 minutes. Add sour cream, flour, and vanilla, beating until smooth. Stir in eggs just until combined. Transfer 2 cups batter to a medium bowl; add pumpkin and pumpkin spice, stirring just until combined
5. Pour 2 cups plain batter onto prepared crust, smoothing with an offset spatula. Pour 1 cup pumpkin batter in center of plain batter. Using a spoon, dollop both remaining batters randomly onto surface of cheesecake. Using the tip of a knife, swirl batters together. (To get full marbled effect throughout cake, place knife almost to the crust when swirling.) Wrap bottom and sides of pan with a large sheet of foil (at least 18 inches wide), shiny side out. Place pan in a large roasting pan. Fill roasting pan with enough boiling water to come 1 inch up sides of springform pan.
6. Bake until center is set but still slightly jiggly, about 1 hour and 45 minutes. Carefully remove

springform pan from roasting pan, and let cool completely on a wire rack. Remove foil, and refrigerate overnight. Remove from pan, and serve with sweetened whipped cream. Garnish with pumpkin spice, if desired.

**We used Nabisco Ginger Snaps.*

PUMPKIN SPICE WHOOPIE PIES

Makes 12 whoopie pies

The pumpkin spice latte, the most viral fall beverage, inspired these epic sandwiches. We packed the cakey cookies with pumpkin spice, and our airy Mascarpone Filling is a parallel to the latte's milky texture.

- 1 cup (227 grams) unsalted butter, softened
 - 2 cups (440 grams) firmly packed dark brown sugar
 - 1½ cups (366 grams) canned pumpkin
 - 2 teaspoons (8 grams) vanilla extract
 - 2 large eggs (100 grams)
 - 3 cups (375 grams) all-purpose flour
 - 2 teaspoons (4 grams) pumpkin spice
 - 1 teaspoon (5 grams) baking soda
 - ½ teaspoon (2.5 grams) baking powder
 - ½ teaspoon (1.5 grams) kosher salt
- Mascarpone Filling (recipe follows)**

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in pumpkin and vanilla. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, pumpkin spice, baking soda, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until

combined. Using a scant ¼-cup spring-loaded scoop, scoop batter, and drop 2 inches apart on prepared pans. Using damp fingers, pat batter to flatten tops, creating 2½-inch rounds.

4. Bake until a wooden pick inserted in center comes out clean, 13 to 15 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

5. Place Mascarpone Filling in a piping bag fitted with a large round tip (Wilton #12). Pipe Mascarpone Filling onto flat side of half of cookies. Place remaining cookies, flat side down, on top of filling. Refrigerate in an airtight container for up to 3 days.

MASCARPONE FILLING

Makes 3½ cups

- 1 cup (227 grams) unsalted butter, softened
- 4 cups (480 grams) confectioners' sugar
- 2 tablespoons (30 grams) heavy whipping cream
- 1 teaspoon (2 grams) pumpkin spice
- ¼ teaspoon kosher salt
- 8 ounces (225 grams) mascarpone cheese, room temperature

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth, about 2 minutes. Add confectioners' sugar, 1 cup (120 grams) at a time, beating well after each addition. Beat in cream, pumpkin spice, and salt. Using a spatula, carefully fold in mascarpone. (Do not overmix, or mixture will break.) Use immediately

Pumpkin spice mix is essential to each of these recipes. Save a trip to the store and try our homemade Pumpkin Spice on page 111. ▢

LIGHTS, CAMERA, BAKE!

THE DESSERTS OF *DOWNTON ABBEY*



A man in a long, light-colored coat is walking away from the camera on a paved path. He is carrying a bag in his right hand. The path leads towards a large, leafy tree. The background is a clear blue sky.

RENOWNED FOOD STYLIST LISA HEATHCOTE DISHES ON THE EYE-CATCHING FARE SHE CRAFTED FOR DOWNTON ABBEY, THE HIT PBS TELEVISION SERIES AND HIGHLY ANTICIPATED FEATURE FILM

BY LILLIE MERMOUD

PHOTOGRAPHY COURTESY OF FOCUS FEATURES AND NBCUNIVERSAL

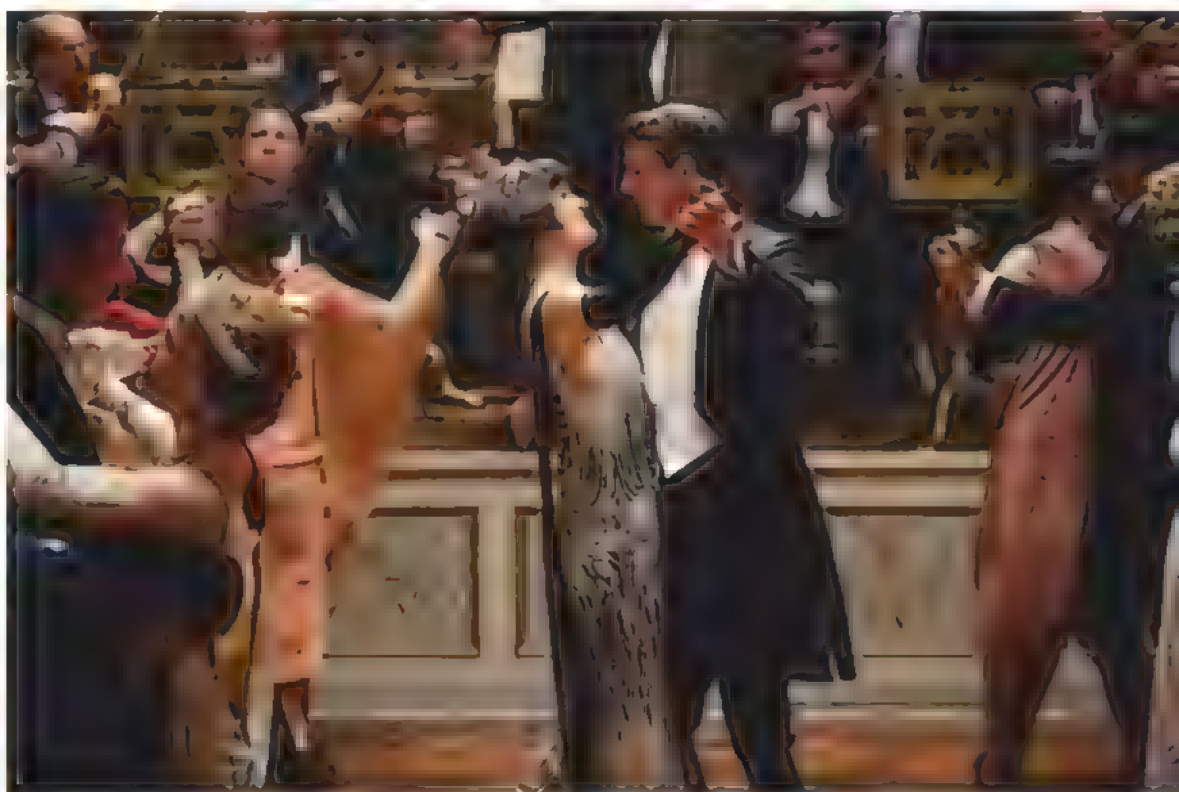


From seven-course dinners in gilded dining rooms to elegant tea parties in the garden, food is just as much a character in *Downton Abbey* as the Crawleys and their downstairs staff. British chef and food stylist Lisa Heathcote is the woman behind every scone, soufflé, and ornamented pudding seen on-screen in the popular television series and now in the upcoming feature film, which premieres around the world on September 20, 2019. You may have seen her work in blockbuster films like *The Dark Knight Rises*, *Les Misérables*, *Mamma Mia*, and Disney's new *Aladdin*, but no project has been closer to the Londoner's heart than *Downton Abbey*.

Running for six seasons on PBS's Masterpiece, *Downton Abbey* follows the lives of English aristocratic family the Crawleys and their servants. The first episode begins in 1912 at the end of the Victorian era, and the show continues through 1925 to post-World War I Europe. The series is almost entirely set in Highclere Castle, an ornate 17th-century estate in England's Hampshire countryside located about 65 miles west of London. This grand Edwardian manor is used as the Crawleys' country estate in the show, and they affectionately refer to it as "Downton."

Lisa has been on set at Highclere's majestic halls since day one of the show's production in 2010, preparing authentic, turn-of-the-century English fare for the camera. From the very first episode, food is a driving force in *Downton Abbey*. Some of the show's most pivotal scenes occur in the bustling kitchen downstairs or during tea or grand family dinners. Throughout her journey with *Downton Abbey*, Lisa expertly crafted food that elevated each scene and reflected changing times. Here, she shares what it takes to create a set-worthy dessert and gives us an exclusive look behind the scenes of this iconic television series and new film.

Get a glimpse of what Lisa's up to behind the scenes of more hit films by following her on Instagram at @lisaheathcotefoodstylist, on Twitter at @Lisa_heathcote, and at lisaheathcote.co.uk.





Why is food so important in *Downton Abbey*?

Lisa Heathcote: The food is its own character and serves as a vehicle for the plot. The writers decided what would be on the menu for the Crawleys upstairs, and once I got the script, I made sure every interaction with food was part of that blueprint. It's all carefully thought out, and that's why people notice the food.

The show starts in 1912 and ends in 1925. How did you alter the food to reflect the progression of time?

LH: At the beginning of the series, the food was more elaborate. We're coming out of the Victorian era, when it was high drama with highly embellished food. But when the show moves into the 1920s, the corsets are loosened, and the food becomes a bit plainer and more functional. Even then, I didn't want things to

look too plain for the camera, so I kept making beautifully decorated food. Daisy, the cook's assistant, has to have something to do on camera!

How did you recreate historic recipes from that era?

LH: People of this era ate more or less the same foods we do today, but the ingredients were different. I shopped for food that looked authentic to that time. I bought organic, free-range eggs straight from a farm. It was the only kind of egg they would have had back then, and it made their cakes—and my cakes for the set—a deeper yellow. A lot of the desserts back then were decorated differently than today. There was a liberal use of angelica [wild celery] and glacé fruit, and cakes had simple buttercream—never the heavy frosting that you see today.

How did your job change as the show evolved and grew in popularity?

LH: The biggest change was going from preparing all the food in a tent outside the castle to getting my own kitchen truck in season four. When I was working in the tent, we had some problems dealing with the elements. On one occasion, we got caught in a storm and the tent nearly blew away! Another time, it was the dead of winter and our gravy and gravy boat froze to my prep table. In season four, my kitchen truck would arrive every morning like a kitchen on wheels. It was much easier to manage.

How did you educate the actors on how to interact with the food?

LH: I prepared the food, but I also taught the actors how to move in the kitchen. Sophie McShera (who played Daisy) was always up for



interacting with food during a scene, but she's not a natural cook. I'd give her simple tasks to do, like putting a leaf on something as a garnish. Lesley Nicol, who played Mrs. Patmore, would come in and I would show her what I had done to make the pastries and saved some dough so she could mimic me working with it on-screen.

Three years after the show ended in 2015, you returned to Highclere to style food for the film. What were the greatest differences between styling food for the show and the movie?

LH: One of the things about doing the film that was different from doing the series is that we had more time. It's one storyline over a period of eight weeks, so we had more lingering shots of food. For a dinner scene in the show, I spent at least

two days shopping and prepping before filming all day the next day. It was like a massive picnic. The amount of time I spent on each episode depended on the number of food scenes in a given episode, but it could be about a week. The food scenes in the movie took about three weeks to film. I was at Highclere in the dining room for a week and spent two weeks after that in our studio in Ealing [a district of west London] where the kitchen set is.

What were some of the challenges of creating food for *Downton Abbey*?

LH: My job on the show and the movie was a bit of a hybrid. Because the actors are actually eating the food in each scene, the food had to be edible and glimmer for the camera. I once made these chocolate puddings for the series that were

too small and wobbly, so the actors couldn't pick them up from the tray. The wardrobe team was worried that the actors would drop them on their beautiful costumes, so I had to remake all of them.

Most difficult recipe to bake for the show or movie?

LH: There was a scene that called for savory soufflés in the script, and my heart sunk a little bit when I read that, because of how quickly soufflés deflate. I had to make them on a day when it was pouring rain. To get them safely to the set in the dining room, I'd have to run from the kitchen truck outside, shielding the soufflés from the rain. I must have made about 80 soufflés that day.

Where was your favorite location to film?

LH: I loved shooting the picnic scene at the Goodwood Motor Circuit in season six—which was supposed to be Brooklands Race Track in the show—but my favorite through every season was Highclere Castle. It's a no-brainer.

Any cast favorite recipes?

LH: I made at least 100 traditional English scones with homemade jam for a tea party in the movie [flip to page 90 for the recipe]. They were proper, homemade scones, all crisp on the outside and fluffy on the inside. The cast ate all of them between takes! They also loved my little Victoria sponges and the honey pinwheels I made for the same scene.

Favorite dessert to make for the camera?

LH: I love making Charlotte Russe [a type of molded icebox cake lined with lady fingers and filled with Bavarian cream and fruit custard], and I've managed to sneak a Charlotte Russe into every season of the series as well as the movie, so be on the lookout!

Food scene in the movie that you're most excited for viewers to see?

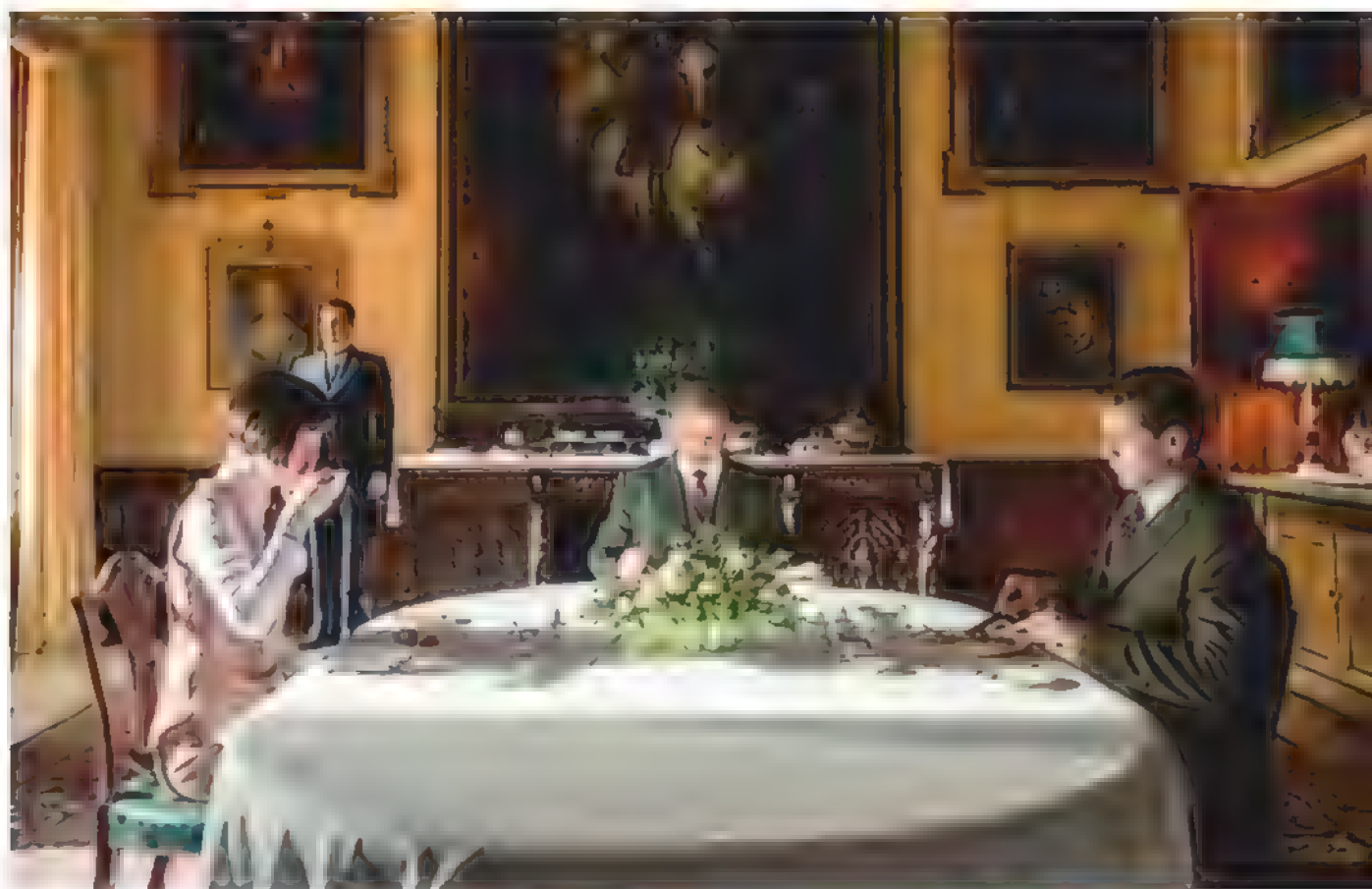
LH: I can't reveal too much, but there's one scene where the staff gets a bit naughty and uses food as a weapon against a visiting chef.

What made working on this set different from other projects you've styled for?

LH: After a few years, I learned "the *Downton* look" of food, which is elegant and high class but rustic enough to have been served at a country estate. Throughout my career, I've worked on so many different sets, time periods, and locations that I valued having that familiarity with *Downton Abbey*. The food becomes art, a jewel that shines in the scene.

How did it feel knowing you were creating a crucial part of a show, and now a movie, that millions of people love?

LH: It was a pleasant surprise! Returning to Highclere was like the first day of school when you get to see everybody again. It was moving to drive down the driveway to the house for my last project there.





TEATIME TREATS

BRING A TASTE OF HIGHCLERE CASTLE TO YOUR KITCHEN WITH TWO OF LISA HEATHCOTE'S FAVORITE DOWNTON ABBEY-INSPIRED RECIPES

RECIPE DEVELOPMENT BY LISA HEATHCOTE

MAIDS OF HONOUR TARTS

Makes 12 (3½-inch) tarts

Made with jam and a lightly spiced cottage cheese filling, these tarts are said to go back to the time of King Henry VIII of England. When Henry noticed Anne Boleyn, then still a maid, savoring these tarts with other ladies in waiting, he decided to try some for himself. The king found them so delicious he named them after the maids. These dainty, irresistibly flaky tarts are perfect served with afternoon tea.

Puff Pastry Dough (recipe follows)

- 3½ tablespoons (50 grams) unsalted butter, softened**
- ¼ cup (50 grams) castor sugar**
- ½ cup (50 grams) almond flour**
- 1 medium free-range egg (47 grams), beaten**
- 6 tablespoons (18 grams) lightly packed lemon zest**
- 1 tablespoon (8 grams) all-purpose flour**
- ½ teaspoon grated fresh nutmeg or ground mace**
- 14 tablespoons (100 grams) full-fat small-curd cottage cheese**
- 6 teaspoons (42 grams) raspberry jam**

1. Preheat oven to 350°F (180°C).
2. Roll Puff Pastry Dough to ⅛-inch thickness. Using a 3½-inch round cutter, cut 12 rounds. Transfer to a 12-cup muffin pan, pressing into bottom and up sides of each cup. Refrigerate while preparing filling.
3. In a large bowl, stir together butter and castor sugar with a wooden spoon until creamy and mixture turns pale, 2 to 3 minutes. Add almond flour, egg, zest, all-purpose flour, and nutmeg or mace, stirring until combined. Stir in cottage cheese.
4. Spoon ½ teaspoon (3.5 grams) jam into each prepared crust. Divide cottage cheese mixture evenly into each prepared crust.
5. Bake until risen and lightly browned on top, about 25 minutes. Let cool completely on a wire rack.

PUFF PASTRY DOUGH

Makes enough for 12 (3½-inch) tarts

- ½ cup (113 grams) unsalted butter, cubed**
- 1 cup (125 grams) all-purpose flour**
- 1 teaspoon (3 grams) kosher salt**
- 3½ tablespoons (52 grams) ice water**

1. Freeze butter for 30 minutes.
2. In the work bowl of a food processor, place flour and salt; pulse until combined. Add frozen cubed butter, and pulse until butter is dime-size. With processor running, gradually add 3½ tablespoons (52 grams) ice water, processing just until mixture forms a ball.
3. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap and refrigerate for at least 30 minutes.

TRADITIONAL ENGLISH SCONES

Makes about 14 scones

English scones have stood the test of time, starring on three-tiered platters during teatime for centuries. Today, they come in many different shapes (from wedges to rounds) and are dressed up with every mix-in imaginable. When it came to creating scones for the set of Downton Abbey, though, Lisa knew only traditional scones would do. They needed to be round, fluffy on the inside, crisp on the outside, and have a beautifully golden top. This recipe checks every box

- 1½ cups plus 2 teaspoons (225 grams) self-rising flour**
- ¼ teaspoon kosher salt**
- ¼ cup (57 grams) cold unsalted butter**
- 2 tablespoons (24 grams) castor sugar**
- ½ cup plus 2 tablespoons (150 grams) whole milk**
- 1 large egg (50 grams), lightly beaten**

Apricot jam and clotted cream, to serve

1. Preheat oven to 425°F (220°C). Lightly butter and flour 2 baking sheets.
2. In a large bowl, stir together flour and salt; gently rub in cold butter with fingertips, being careful not to overwork mixture. Stir in castor sugar. Add milk, stirring until a soft dough forms.
3. Turn out dough onto a lightly floured surface, and knead very gently. (Do not overwork.) Pat to ¾-inch thickness. Using a 2-inch round cutter, cut dough without twisting cutter, re-patting scraps as necessary. Place on prepared pans. Brush top of scones with egg wash.
4. Bake until well risen and golden, about 12 minutes. Let cool on a wire rack, or serve warm. Serve with jam and clotted cream. ▢





Autumn BREAD-BAKING

FEW ENDEAVORS SO PURELY CAPTURE THE ESSENCE OF FALL LIKE MAKING BREAD. IT'S THE PERFECT VESSEL FOR A SYMPHONY OF WARM SPICES, FRESH AUTUMN PRODUCE, AND CRUNCHY STREUSELS. FROM CHEESY BEER BREAD AND NUTTY SCONES TO A RUSTIC APPLE LOAF AND A SHOWSTOPPING YEASTED WREATH, WE BRING YOU FOUR EPIC AUTUMN BREADS.

PHOTOGRAPHY BY WILLIAM DICKEY / RECIPE DEVELOPMENT BY
LAURA CRANDALL / FOOD STYLING BY ELIZABETH STRINGER
STYLING BY MARY BETH JONES









CHEDDAR AND ONION BEER BREAD

Makes 1 (8½x4½-inch) loaf

This stir-together loaf can be made in a pinch with ingredients you probably have on hand, but don't let that fool you—this isn't your average quick bread. Beer's natural leavening abilities give this a little extra lift, and gluten-inhibiting alcohol lends it an especially tender crumb. Amber ale deepens the bread's flavor with complex, toasty notes of amber malt and bright citrus, which are complemented beautifully by the earthy tang of Cheddar cheese and oven-roasted sweet onion.

- 1 small sweet onion (about 215 grams)
- 1 tablespoon (14 grams) olive oil
- 2 teaspoons (6 grams) kosher salt, divided
- 3 cups (375 grams) all-purpose flour
- 3 tablespoons (36 grams) granulated sugar
- 1 tablespoon (15 grams) baking powder
- ½ teaspoon (1 gram) coarse ground black pepper
- 1 (12-ounce) bottle (340 grams) amber ale
- 1 cup (84 grams) freshly grated Cheddar cheese
- 2 tablespoons (28 grams) unsalted butter, melted

1. Preheat oven to 400°F (200°C).
2. Clean and quarter onion. Separate layers, and place in a single layer on a small rimmed

baking sheet. Drizzle with oil, and sprinkle with ½ teaspoon (1.5 grams) salt.

3. Bake until tender and brown, about 20 minutes, stirring halfway through. Let cool completely; dice.

4. Reduce oven temperature to 350°F (180°C). Spray an 8½x4½-inch loaf pan with cooking spray.

5. In a large bowl, stir together flour, sugar, baking powder, pepper, and remaining ½ teaspoons (4.5 grams) salt. Add beer, stirring just until combined. Fold in diced roasted onion and cheese. Spoon batter into prepared pan. Pour melted butter over batter.
6. Bake until golden brown and a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool slightly on a wire rack. Serve warm.

APPLE OAT BREAD

Makes 1 (9x5-inch) loaf

Is there anything more comforting than the unmistakable aroma of a loaf of bread brimming with fresh apple chunks and a symphony of fall spices wafting through the kitchen? We souped up the familiar yeasted apple bread by adding a hefty dose of apple cider for a crisp, tangy kick and a thick Oat Streusel topping for epic crunch.

- 3½ cups (466 grams) bread flour
 - 1 cup (80 grams) old-fashioned oats
 - 3 tablespoons (36 grams) granulated sugar
 - 1 tablespoon (9 grams) kosher salt
 - 1 (0.25-ounce) package (7 grams) instant yeast*
 - 1 teaspoon (2 grams) ground cinnamon
 - ½ teaspoon (1 gram) ground nutmeg
 - ¼ teaspoon ground allspice
 - ¼ teaspoon ground cloves
 - 1¼ cups (300 grams) warm apple cider (120°F/49°C to 130°F/54°C)
 - 2 tablespoons (28 grams) unsalted butter, melted
 - 1 cup (121 grams) chopped Honeycrisp apple (about 1 apple)
 - 1 large egg (50 grams)
 - 1 tablespoon (15 grams) water
- Oat Streusel (recipe follows)**
Softened butter or apple butter, to serve

1. In the bowl of a stand mixer fitted with the paddle attachment, whisk together flour, oats, sugar, salt, yeast, cinnamon, nutmeg, allspice, and cloves by hand.

2. In a small bowl, whisk together warm apple cider and melted butter. Add cider mixture to flour mixture, and beat at medium speed until combined, about 30 seconds. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, about 5 minutes. Add apple, and beat until most of apple pieces are picked up by dough, about 1 minute.

3. Turn out dough onto a lightly floured surface, and knead gently to completely incorporate apple, about 5 times. Lightly oil a large bowl. Shape dough into a smooth ball, and place in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

4. Spray a 9x5-inch loaf pan with cooking spray.

5. Lightly pat dough into a 9-inch circle. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal. Fold dough in half lengthwise so long edges meet. Using the heel of your hand, firmly press edges to seal. Place dough, seam side down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

6. Preheat oven to 350°F (180°C).

7. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush top of loaf with egg wash, and sprinkle with Oat Streusel.

8. Bake until an instant-read thermometer inserted in center registers 205°F (96°C), 50 to 55 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Serve with softened butter or apple butter.

**We used Platinum® Yeast from Red Star®.*

OAT STREUSEL

Makes ¾ cup

- ¼ cup (31 grams) all-purpose flour
- 3 tablespoons (15 grams) old-fashioned oats
- 2 tablespoons (24 grams) granulated sugar
- ¼ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- ¼ teaspoon ground nutmeg
- 2 tablespoons (28 grams) unsalted butter, melted

1. In a small bowl, stir together flour, oats, sugar, cinnamon, salt, and nutmeg. Add melted butter, and stir until mixture is crumbly.

PRO TIP

When baking, go for apple varieties with a firm, crisp texture, which guarantees the apples' flavor and structure won't be compromised by heat while baking. We like Honeycrisp apples, but Braeburn, Ambrosia, Sweetango, Pink Lady, and Jazz apples will also work well



WALNUT POTICA

Makes 1 (15-cup) loaf

Potica is a traditional celebratory yeasted bread from Slovenia. Most Slovenian families have their own generations-old recipe for the treat—made for major holidays—though the recipes vary from region to region. The soft, rich dough is rolled out and spread with filling and then rolled up to create a mesmerizing spiral and baked in the shape of a ring or loaf. Dried fruit, cottage cheese, and poppy seeds are commonly used to make the filling, but we used chopped walnuts, which continues to be the most popular potica filling in Slovenia today.

- 1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- 4½ teaspoons (14 grams) active dry yeast**
- 5¾ cups (719 grams) all-purpose flour**
- ½ cup (100 grams) granulated sugar**
- 2 teaspoons (6 grams) kosher salt**
- 2 large eggs (100 grams), room temperature**
- 1 cup (227 grams) unsalted butter, melted and slightly cooled**
- Walnut Filling (recipe follows)**
- Garnish: confectioners' sugar**

1. In a small bowl, whisk together warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.

2. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, granulated sugar, and salt. Add eggs. With mixer on low speed, gradually add melted butter. Add yeast mixture, beating until combined, about 30 seconds. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, about 5 minutes.

3. Turn out dough onto a lightly floured surface, and shape into a smooth ball. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

4. Lightly butter a 15-cup Bundt pan*.

5. Punch down dough. On a lightly floured surface, roll dough into a 21x18-inch rectangle. Spread cooled Walnut Filling onto dough, leaving a 1-inch border on one short side. Lightly brush border with water. Starting with opposite short side, roll dough into a log; press seam to seal. (Be sure to press gently, because dough may tear if pinched.) Trim ends. Place log seam side up, and shape into a circle. Brush ends with water, and press together. Use hands to lift and place in prepared pan. Gently press

dough flat. (Don't worry if dough doesn't look beautiful. It will fill out and bake well once it proofs.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough fills three-fourths of pan, 30 to 45 minutes.

6. Preheat oven to 350°F (180°C).

7. Bake until deep golden and an instant-read thermometer inserted near center registers 190°F (88°C), about 50 minutes. Let cool in pan for 15 minutes. Invert onto a wire rack, and let cool completely. Dust with confectioners' sugar, if desired.

**We used the Nordic Ware Anniversary Bundt Pan, available at nordicware.com.*

PRO TIP

Because of this bread's hefty size and intricate spiral shape, the soft dough may lose its shape easily. If the dough loses its circular shape when transferring to the pan, reposition it as best you can once you've placed it. It doesn't have to be perfect. The dough will rise sumptuously while baking, and you will end up with a beautiful bread.

WALNUT FILLING

Makes 2½ cups

- 2 cups (284 grams) walnuts**
- ½ cup (100 grams) granulated sugar**
- ½ cup (170 grams) honey**
- ½ cup (120 grams) whole milk**
- 1 teaspoon (3 grams) kosher salt**
- 1 large egg (50 grams)**
- 1 large egg yolk (19 grams)**
- 1 teaspoon (4 grams) vanilla extract**

- 1.** In the work bowl of a food processor, process walnuts until finely ground and uniform in size.
- 2.** In a medium saucepan, stir together sugar, honey, and milk. Cook over medium-low heat until sugar is dissolved and mixture starts to boil. Stir in ground walnuts and salt. Whisk in egg and egg yolk. Cook, stirring constantly, until mixture thickens slightly, becomes glossy, and registers 175°F (79°C) to 180°F (82°C) on an instant-read thermometer, 6 to 7 minutes.
- 3.** Pour mixture into a medium bowl; stir in vanilla. Cover with a piece of plastic wrap, pressing wrap directly onto surface of filling. Refrigerate until completely cooled. (For a quick cool down, place bowl in an ice water bath, and let stand, stirring every 5 minutes, until filling cools and thickens.)

DATE AND PECAN SCONES

Makes 8 scones

These buttery scones are simple to make (they come together in a flash) and loaded with flavor. The tender, fluffy crumb is studded with pecans and dates, which offer a lovely caramellike sweetness that's amplified by the maple syrup glaze.

- 3 cups (375 grams) all-purpose flour**
 - ¼ cup (55 grams) firmly packed light brown sugar**
 - 1 tablespoon plus 1 teaspoon (20 grams) baking powder**
 - 1 teaspoon (3 grams) kosher salt**
 - 1 teaspoon (2 grams) ground cinnamon**
 - ½ cup (113 grams) cold unsalted butter, cubed**
 - ½ cup (87.5 grams) chopped dates**
 - ½ cup (57 grams) chopped pecans***
 - ¾ cup (180 grams) heavy whipping cream, chilled**
 - 2 teaspoons (8 grams) vanilla extract**
 - 1 large egg (50 grams)**
 - 1 tablespoon (15 grams) water**
- Maple Glaze (recipe follows)**

- 1.** Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
- 2.** In a large bowl, whisk together flour, brown sugar, baking powder, salt, and cinnamon. Using

a pastry blender, cut in cold butter until mixture is crumbly. Stir in dates and pecans. Add cold cream and vanilla, stirring with a fork just until dry ingredients are moistened.

3. Turn out dough onto a lightly floured surface, and gently knead until it comes together. Press dough into a 7-inch circle, 1 inch thick. Using a sharp knife or bench scraper, cut dough into 8 wedges. Place on prepared pan.

4. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush dough with egg wash.

5. Bake until golden brown, 24 to 28 minutes. Let cool on pan for 5 minutes. Dip top of scones in Maple Glaze. Let set. Serve warm.

**We used Sunnyland Farms Raw Georgia Pecan Halves.*

MAPLE GLAZE

Makes about ¾ cup

- 1 cup (120 grams) confectioners' sugar**
- ¼ cup (85 grams) maple syrup**
- 1½ teaspoons (7.5 grams) whole milk**

- 1.** In a small bowl, whisk together all ingredients until smooth. Use immediately. ☐





10 BAKING BLOGS TO FOLLOW



WE'VE SEARCHED THE BLOGOSPHERE FAR AND WIDE FOR THE TOP INNOVATORS, TRENDSETTERS, AND VISIONARIES. THESE ARE THE ONLINE BAKING GURUS TO KEEP ON YOUR RADAR.

BY KYLE GRACE MILLS AND LILLIE MERMOUD



Plum THE NOURISHING BAKER

Dev Amadeo | San Juan, Puerto Rico



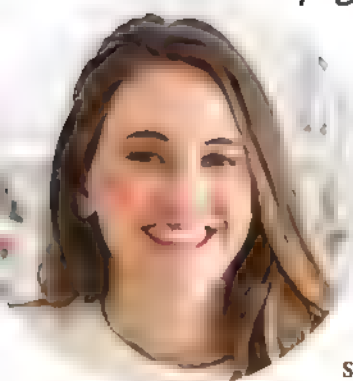
As is the full-time mom to a daughter who has Aicardi-Goutières, a rare genetic disorder that effects the nervous system and requires a highly specific diet, Dev Amadeo knows free time is a precious resource to devote to a true nourishing passion. What started as a necessary crash course in nutrition became a full-on obsession for Dev, particularly in the form of baking. Her blog, *Plum*, became an essential creative outlet for her to share some of her joy with the outside world, not just within her family. Each of her recipes is formulated with the busy, multitasking parent in mind. “I’m inspired by my own needs, because I found that when I wanted to bake, there weren’t the come-together-in-15-minutes options I needed,” she notes. Enter her many customizable cheesecakes, a breezy lemon curd tart with chocolate press-in crust, and soft, decadent Sponge Hazelnut Brownies. These are recipes for the caregiver, by the caregiver. And Dev loves to leave wiggle room for creativity within her recipes. “I love it when people say, ‘I took your recipe and did the exact opposite,’” Dev says. For her, it’s the ultimate compliment for a baking blogger, emboldening your followers to go off script. “If I can do it for just one person, it’s totally worth it.”

MUST-BAKE FROM THE BLOG: “My No-Bake Cheesecake with Shortbread Pistachio Crust. There’s just something about it—how easy and enticing it is—and it’s the perfect addition to the holiday table.”

FOLLOW: devamadeo.com | **INSTAGRAM:** @devamadeo



Frosting and Fettuccine THE COLOR CURATOR



Sam Adler | Hollywood, Florida

From upside-down cakes topped with caramelized oranges to waffles speckled with bright freeze-dried strawberries and flaky pies filled with indigo blueberries,

Sam Adler's recipes are homey, indulgent, and entirely inspired by the vivid colors of fresh produce. Sam led a past life as a color coordinator in the fashion industry before reinventing herself as a pastry chef after the birth of her children. In 2016, she left the professional pastry scene to become a full-time blogger. "Not many people think about the intersection between color theory and food," Sam says, "but it's a great way to challenge yourself to work with flavors you're not familiar with." In the summer, Sam did a whole study in the shade of orange, crafting fruit pies with golden crusts and jammy apricot-filled oatmeal bars. Now she's working her way through neutrals, with caramel-drizzled cookie butter biscotti and blondies packed with chocolate chunks, to create autumnal feel-good foods. After a scroll through Sam's blog, don't be surprised if you find yourself dreaming (and baking) in color.

MUST-BAKE FROM THE BLOG: "My Chocolate Chunk Coffee Cookies. I love dunking chocolate chip cookies in my coffee, so this is the best of both worlds. To make them even more delicious, have a cup of joe ready to dip each bite in!"

FOLLOW: frostingandfettuccine.com | **INSTAGRAM:** @frostingandfettuccine





Cravings Journal THE BILINGUAL BAKER

Lorena Salinas | Santiago, Chile

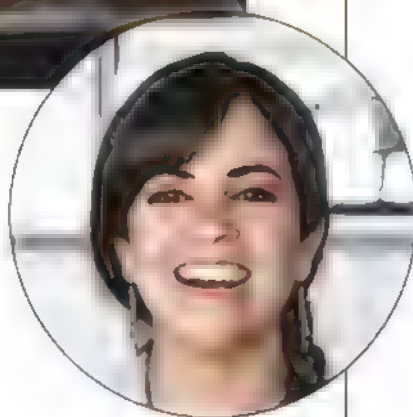
Lorena Salinas does it all. She's a professionally trained pastry chef, award-nominated blogger, world traveler, photographer, and videographer. Lorena is a Peruvian transplant blogging her cravings for all things sweet from Santiago, Chile. A true citizen of the world, Lorena received her pastry training in London, England, and her recipes are inspired by Peruvian and European cuisine. You'll find everything from citrus poppy seed crêpes to an indulgent chocolate tart and Carrot Butter Cookies, all photographed with Lorena's signature light and fresh style. To top it all off, Lorena posts each of these recipes in flawless English and Spanish. She keeps separate websites and Instagram accounts for her Spanish- and English-speaking audiences, allowing her to share her indulgent recipes and unique perspective with followers around the world. Be sure to check out Lorena's YouTube page, where she posts step-by-step tutorials for each of her recipes in both English and Spanish.

MUST-BAKE FROM THE BLOG: "I love creating textures and flavors that trigger childhood memories. For me, it's alfajores made with corn flour so they melt in your mouth, the way authentic Peruvian ones should. Even if you didn't grow up in Peru, they're the ultimate comfort cookie."

FOLLOW IN ENGLISH: cravingsjournal.com

FOLLOW IN SPANISH: es.cravingsjournal.com

INSTAGRAM: [@cravingsjournal](https://www.instagram.com/cravingsjournal) / [@cravingsjournal](https://www.instagram.com/cravingsjournal)



Mike Bakes NYC THE SWEET TOOTH ADVOCATE

Mike Johnson | New York, New York



By day, Mike Johnson is a successful attorney, but by night, he's the savvy blogger behind *Mike Bakes NYC*. Packed with recipes like Red Velvet Macarons, a chocolate-hazelnut babka, and Salted Caramel Brownie Cups (Mike's first-ever original recipe), his blog is the ultimate destination when only decadence will do. Mike's blog dates back to his law school days. He posted about the good eats he found around New York City as a way of decompressing from his studies. Now that he's earned his Juris Doctor and works a nine-to-five, Mike doesn't have as much time to scope out restaurants for the best baked goods. Over the last year and a half, he's been developing and photographing his own recipes instead, inspired by the bustling food scene of the Big Apple. His specialties? Luxurious macarons and every variety of brownies you could ever crave. "I work really long hours, but it's therapeutic to come home and end my day by baking something comforting," Mike says. That's why his recipes are the kind that'll fill you up with warmth and plenty of sweetness.

MUST-BAKE FROM THE BLOG: "I have an entire section for brownies on the blog, but the Ultimate Fudge Brownies are a crowd favorite. They're incredibly chewy and rich but with that perfect crackled top."

FOLLOW: mikebakesnyc.com

INSTAGRAM: [@mikebakesnyc](https://www.instagram.com/mikebakesnyc)





Baker by Nature THE SEASONED BLOGGER

Ashley Manila | New York, New York

Ashley Manila is practically a blogging expert. She joined the blogosphere nine years ago and has been posting mouthwatering recipes ever since. Ashley's recipes—from her ultra-creamy cheesecake to her Chocolate Zucchini Cake and Butter Pecan Cookies—are unpretentious and approachable yet undeniably decadent. This certain *je ne sais quoi*, coupled with Ashley's in-your-face food photography, has earned her a cult following and drives her recipes to go viral across Instagram. Ashley has turned her influence as a blogger into a platform to empower home bakers. Before developing a new recipe, she engages with her followers to find out what common frustrations and problems they run into with a certain recipe. Then she includes tips and tricks with her recipe posts as a problem-solving tool for her followers' issues. "My goal is to take the fear out of baking," she says. "I want to inspire every baker to feel more confident in their kitchen."

MUST-BAKE FROM THE BLOG: "If you're a chocoholic like me, you have to try my Ultimate Chocolate Cheesecake. It's so creamy and indulgent that I always have a few slices stashed away in the freezer."

FOLLOW: bakerbynature.com | **INSTAGRAM:** @bakerbynature



Studio Baked THE CULINARY EXPLORER

Michele Song | San Diego, California



Consider Michele Song your perfectly qualified guide to the diverse and tasty world of pastry. Michele grew up recreating complex caramel cages and chocolate bowls from the pages of Jacques Torres cookbooks. After a few years working in the financial industry, she gave in to her destiny and enrolled at San Francisco Cooking School. Studying under the tutelage of baking masters like Nicole Plue—"Chef Nicole knows everything about everything," Michele says with a laugh—she decided there was only one to pay it forward and share her knowledge. Her blog, *Studio Baked*, is a deep dive into her signature brand of butter-rich curiosity, with a look at revamped takes on everything from American classics to Asian bakery favorites. If you didn't know how to make Dutch Crunch Bread, Japanese Cotton Cheesecake, or Korean Bao before, Michele will introduce you with gorgeous photography and a fun mini history lesson. "With blogging, I love broadening my followers' horizons. If you didn't go to pastry school, *Studio Baked* is the place to discover new techniques and recipes," Michele says. Speaking of broadening horizons, Michele is on her way to adding a whole new dimension to the blog with plans create educational video tutorials that will teach you how to bake like a pro.

MUST-BAKE FROM THE BLOG: "I really love the versatility of my Milk Bread. You can pack it with all sorts of fillings, from savory to sweet. Plus, it's a throwback to the Asian bakeries of my childhood in San Francisco."

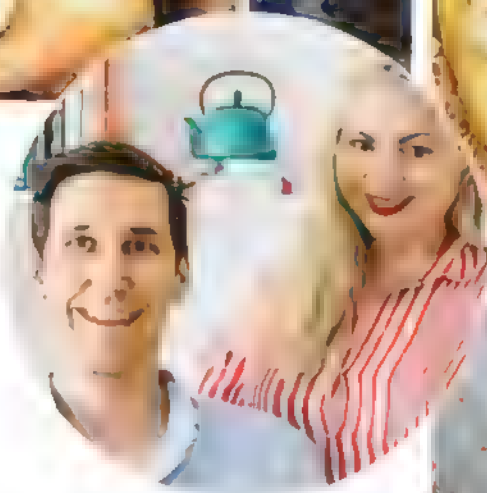
FOLLOW: studiobaked.com | **INSTAGRAM:** @studiobaked





Jernej Kitchen THE DYNAMIC DUO

Jernej and Maja Zver | Slovenia



Couples who bake together stay together.

Well, that might not be how the saying goes, but it's proven true for Slovenian bloggers Jernej and Maja Zver. First launched in May 2015, their blog, *Jernej Kitchen*, came from a sweet place indeed. "It was born from love, our love," Maja says. In this tasty partnership, Jernej handles the kitchen aspects (hence the blog's name), creating recipes both sweet and savory, while Maja is the videographer, photographer, and chronicler for their blog. Though they're based in Slovenia and will often share local specialties like swirled, nutty *potica*, Maja and Jernej also write their blog in English and tackle a range of cuisines, from French to Italian, so they can reach a wider audience. Things don't always translate—like their Slovenian sense of humor, Maja jokes—but Slovenians and Americans definitely have something in common: a love for comfort food. The blog features a lot of custard-rich dishes, like their vanilla cream-packed brioche doughnuts, and a number of butter-forward pastries, like their Viennese Apple Strudel. Of course, you could always stick to a classic with their triple-layer fudge-tastic Naked Dark Chocolate Cake with Cream Cheese. Up next, the Zvers are making a foray into Roman-inspired recipes, but they admit it's a tad daunting. "Italians are very passionate, and if you get it wrong, they will definitely let you know," Maja says with a laugh. We have a feeling it'll be another sweet collaboration.

MUST-BAKE FROM THE BLOG: "Our Brioche Doughnuts with Rich Vanilla Cream have been really popular—because who doesn't love doughnuts?"

FOLLOW: jernejkitchen.com | **INSTAGRAM:** @jernejkitchen

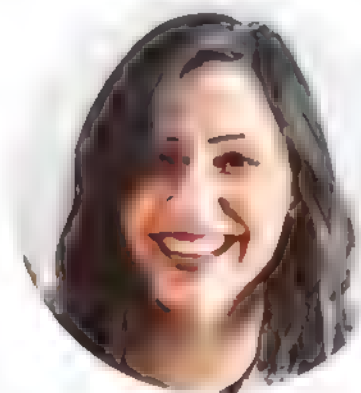




Butternut Bakery THE WEEKEND WARRIOR

Jenna Barnard

Scottsdale, Arizona



From 9 a.m. to 5 p.m. during the week, Jenna Barnard is an advertising coordinator, sending emails, fielding phone calls, conducting meetings, and hustling like the rest of us. But come the weekend, her world transforms into a frosting-coated wonderland. Jenna once dreamed of opening a bakery, but as life and luck would have it, that dream transformed into something a little more accessible for her busy schedule: her blog, *Butternut Bakery*. Her baking style is punctuated by playfulness and nostalgia. She'll revamp the bright Betty Crocker strawberry cake mix of her childhood into a homemade rendition where all that is pink is fresh strawberry. Her cookies come equipped with both a fiesta of sprinkles and a smattering of crushed Golden Oreo cookies, and she stuffs her velvet-crumbed brownies with candy like Reese's Peanut Butter Cups. In fact, Jenna admits she's currently on a "stuffing" kick—as in everything from cookies to cake should get stuffed with filling, like funfetti cookies bursting with buttercream. Recently, Jenna discovered she is sensitive to gluten and dairy, so expect more allergy-inclusive recipes on the blog, like her gluten- and dairy-free Almond Chocolate Chip Cookie Bars, packed with almond butter and almond flour. Allergy-sensitive or not, you'll always feel the same way when visiting *Butternut Bakery*: like a kid in a candy shop.

MUST-BAKE FROM THE BLOG: "My Chocolate Chip Banana Bread because you can't go wrong with the classics. It wasn't even going to be a recipe on my blog, but it went viral with my followers, so I had to share it."

FOLLOW: butternutbakeryblog.com

INSTAGRAM: @butternutbakery



Sour Flour

THE SOURDOUGH SPECIALIST



Brittany Wood | West Warwick, Rhode Island

One scroll through Brittany Wood's Instagram feed and you'll know she's a sourdough obsessive. Boasting photos of golden loaves sliced in half to reveal their open crumb and whole loaves displaying Brittany's creative scoring patterns, Brittany's feed will make you want to take a deep dive into sourdough. A newcomer to the sourdough scene, Brittany has been making boules only since January 2019. She had always been inspired by other bloggers making artisan bread and decided to make it her New Year's resolution to learn to make her own sourdough in 2019. At first, Brittany posted about her sourdough on Instagram as a way of documenting her process, but soon, more and more people followed and asked for advice. "So many people need help when it comes to sourdough. I realized my account could be a way of being there for them," she says. Brittany has now developed her ideal sourdough and makes all of her featured loaves from the same starter (its name is Sherry). You can find her master recipe on her blog with detailed tips and advice, along with more ways with sourdough like bagels and challah. If you head to her Instagram feed, you'll find an endless source of inspiration for scoring patterns—from simple geometrics to intricate floral motifs. Brittany even posts quick videos of her scoring so you can replicate each one. Armed with Brittany's tips and signature scoring, you'll have everything you need to make your most Instagram-worthy boule yet.

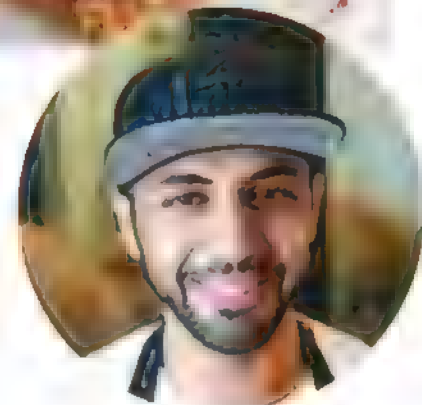
MUST-BAKE FROM THE BLOG: "The Master Sourdough Bread with sunburst scoring. This pattern is really easy but creates a gorgeous contrast. It's by far the most popular pattern I've made."

FOLLOW: sourflourbread.blogspot.com | **INSTAGRAM:** @sour__flour



The Cinnaman

KING OF SPICE



Majed Ali | Dubai, United Arab Emirates

For Majed Ali, the baker behind *The Cinnaman*, his baking journey began with a simple baked good perfumed with his blog's namesake spice, aromatic cinnamon. Since that seminal, romantic bake, Majed has created in his blog a sweet haven for both Arabic- and English-speaking bakers. Highlighting the Middle Eastern flavors Majed was raised with, his site features pies and tarts imbued with rose water and saffron, cakes nutty with tahini, and cookies rich with *ratab*, or fresh dates, like the ones he grows on his family farm. In fact, if there's one rich flavor thread that runs throughout Majed's site, it's that caramel taste of dates in syrup, paste, or whole form. You'll also find recipes for banana bread and a peach galette, Western desserts he became acquainted with while he was staying in Houston, Texas. As well as offering a first-hand look at the luscious flavors signature to the United Arab Emirates, Majed shares redone delicacies enjoyed during Muslim holidays. He'll serve up a banana-flavored *alalbeh*, a kind of Middle Eastern flan, a dish he enjoyed as a child during Iftar, the end of the Ramadan fast, or a Rose Hibiscus Strawberry Icebox Pie, a nod to the rose syrup drink also served at the close of the Ramadan fast. "I want people to see this warm side of Muslim hospitality. Our food is a reflection of that," he says.

MUST-BAKE FROM THE BLOG: "Honey-saffron-peach galette with almond frangipane. It's very involved—you have to cut the peaches, make frangipane, make the crust—but it's so worth it. It's my culinary connection to the east and west, with the merging of honey and saffron with peaches."

FOLLOW: thecinnaman.com | **INSTAGRAM:** @thecinnaman

origin of a classic

Bakewell Tart

WE TRACE THE EVOLUTIONARY,
MUDDLED JOURNEY OF A REGIONAL
PASTRY THAT BECAME A
NATIONAL TREASURE



BY SOPHIA JONES

Through the centuries, England has been the birthplace of many tasty tarts, from the timeless treacle and Yorkshire curd to the lesser-known Manchester or maids of honour. Out of them all, the Bakewell tart has transcended to become one of England's most beloved confections. In a 2015 survey conducted by Craft Bakers' Week, Brits chose the Bakewell tart as the country's best dessert over Eccles cake and Chelsea buns by more than a quarter of the votes. The four main pillars of a Bakewell tart are a crisp shortcrust pastry shell, a thin layer of sweet jam (traditionally raspberry) spread over the pastry, a twice-as-thick blanket of fluffy frangipane on top of the jam, and a smattering of sliced almonds for a flaky finish. The tart's filling bakes up into a tender spongelike texture that verges on cake territory. Every bite bursts with buttery, sweet, nutty flavor.

The Bakewell tart is most commonly thought to have first emerged in the 19th century, but its exact origins are hazy and often disputed. Some think the tart evolved from the more rustic and obscure Bakewell pudding (a dessert the tart is often confused with), while some argue that the tart emerged in its own right, independent from the pudding. Still others think the tart and the pudding are one in the same. To entangle things further, there's also the Cherry Bakewell, also known as a Bakewell cake, and the Gloucester Tart, basically a Bakewell tart but with rice flour.

Let's begin with the Bakewell namesake. With quant stone buildings lining the streets and a meandering river running through the center,

Bakewell is the quintessential old English market town, located in the lush countryside of Derbyshire, England. Bakewell boasts several bakeries that specialize in the pudding or tart. A few allege to have the first-ever authentic Bakewell pudding recipe. Every spring, thousands of baking enthusiasts from around the globe flock to Bakewell for the Bakewell Baking Festival, which the town claims is the world's first.

Yet no concrete evidence exists to prove the Bakewell tart was even created in Bakewell. Some historians have even traced the tart's beginnings back to the 15th century, when its medieval precursors were called "flathons." Early recipes for the Bakewell tart are also very similar to a recipe for a strawberry tart printed in the 1545 cookbook *A Proper Newe Booke of Cokerye*, published in London.

Beyond their namesake, it's hard not to acknowledge the similarities between the Bakewell tart and the Bakewell pudding, which calls for a puff pastry base, a layer of strawberry jam, and custard filling. Bakewell locals have several theories—most of which have numerous factual errors—of when (most suspect the creation date was in the 1820s or 1860s) and how. In the 1861 *Book of Household Management* by Mrs. Beeton, a "Bakewell Pudding" recipe calls for a thin layer of jam and the addition of ground almonds for a higher proportion of almonds in the filling, close to the modern Bakewell tart we see today. The general rule is that the pudding has puff pastry and custard, while the tart has shortcrust and frangipane. A little messier to eat with a less uniform look, the pudding feels more fitting for the pub, whereas the neat tart is formal enough for afternoon tea. Regula Ysewijn, an award-winning author who's written several books on the history of Great Britain's puddings





puts it well: “If you look at how both these bakes are made, you will see that the pudding is the kind that was made for a hundred years before it became known as a Bakewell. But the Bakewell tart is truly Victorian.”

Most Bakewell citizens claim the pudding as Bakewell’s original product, and some will even tell you the tart is an impostor. For them, a Bakewell tart is still a pudding, regardless of the composition, characteristics, and baking technique involved. Most places in Bakewell sell both the shortcrust tart and the puff pastry pudding. In *The Oxford Companion to Food*, food historian Alan Davidson categorizes the tart and the pudding together and asserts the tart did develop from the pudding: “Bakewell tart (or Bakewell pudding) is more of a tart than a pudding, but was always known as a pudding until the 20th century. It is still so called in the Derbyshire town of Bakewell, but the name ‘tart’ is now generations prevalent.” Maybe some misconception surrounding the tart stems from the Brits’ tendency to use the terms interchangeably since “pudding” is often used as a general, all-encompassing term for any dessert.

One thing is for certain: Brits are opinionated when it comes to their Bakewell tart. One 2016 episode of the hit television series *Great British Bake Off* caused an uproar when it aired. Contestants were asked to make judge Mary Berry’s popular version of a Bakewell tart and, to many viewers’ dismay, topped their entries off with a layer of feathered icing rather than the usual flaked almonds. Many took to Twitter to defend the honor of the traditional recipe. Other British bakers still dare to deviate from the classic. In his Sour Cranberry Bakewell, award-winning chef Jamie Oliver uses zesty cranberry jam and a hazelnut-walnut combo in place of almonds. British baker and cookbook author Annie Bell lines her tart with a layer of marzipan and adds raisins to the frangipane. London baker Lily Vanilli, whose tarts *Vogue* has dubbed the “best in town,” chooses her jam flavor based on what fruit is in season and blind-bakes the pastry shell before adding the filling for even more crunch.

A modern dessert, whose past is unclear, reigns supreme in one of the oldest nations in the world. Whether you’re a traditional tart purist or a pudding devotee, there’s no denying the global adoration of the Bakewell tart.

Bakewell Tart

Makes 1 (9-inch) tart

Fans of frangipane, rejoice: this Bakewell Tart is the dessert for you. Instead of the traditional raspberry jam this legendary British recipe calls for, we used sweet plum preserves. Amp up the almond even further with our glaze flavored with almond liqueur.

Pâte Sablée (recipe follows)

- ¾ cup (240 grams) plum preserves***
- ½ cup (113 grams) unsalted butter, softened**
- ½ cup (100 grams) granulated sugar**
- 2 large eggs (100 grams)**
- 1 tablespoon (15 grams) almond liqueur**
- 1½ cups (120 grams) almond flour**
- 2 tablespoons (16 grams) all-purpose flour**
- ¼ cup (38 grams) sliced almonds**

Almond Glaze (recipe follows)

1. Preheat oven to 325°F (170°C).
2. On a lightly floured surface, roll Pâte Sablée into an 11-inch circle, about ¼ inch thick. Transfer to a 9-inch round tart pan, gently pressing into bottom and up sides. Trim excess dough. Freeze until hard, about 10 minutes. Prick bottom of dough with a fork. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
3. Bake until edges look dry, about 15 minutes.

Carefully remove paper and weights. Bake until crust is dry, about 10 minutes more. Let cool completely on a wire rack.

4. Heat oven to 350°F (180°C).
5. Spread preserves into prepared Pâte Sablée. Refrigerate while preparing filling.
6. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in almond liqueur.
7. In a medium bowl, whisk together flours. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Spread filling onto preserves, and sprinkle with almonds.
8. Bake until golden and set, 45 to 50 minutes. Let cool in pan for 15 minutes. Remove from pan, and drizzle with Almond Glaze. Serve warm or at room temperature.

**We used Wilkin & Sons Tiptree Damson Preserves.*

PÂTE SABLÉE

Makes 1 (9-inch) crust

- ½ cup (113 grams) unsalted butter, softened**
- ¼ cup (40 grams) confectioners’ sugar**

- 1 tablespoon (3 grams) lemon zest**
- ½ teaspoon (1.5 grams) kosher salt**
- 1 large egg yolk (19 grams)**
- 1½ cups (188 grams) pastry flour**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth, about 1 minute. Add confectioners’ sugar, zest, and salt, and beat until smooth, about 1 minute. Add egg yolk, and beat until combined, about 1 minute. Add flour in two additions, beating just until combined after each addition. Turn out dough onto a lightly floured surface, and gently knead 3 to 4 times. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for 1 hour.

ALMOND GLAZE

Makes ¼ cup

- ½ cup (60 grams) confectioners’ sugar**
- 4 teaspoons (20 grams) almond liqueur**

1. In a medium bowl, whisk together confectioners’ sugar and almond liqueur until smooth. Use immediately. ▢

the fall spice cabinet

HOMEMADE SPICE AND SEASONING BLENDS ARE AN EASY WAY TO MAKE THE MOST OF YOUR WELL-STOCKED PANTRY AND ARE THE PERFECT WARM COMPLEMENT TO THIS COOL SEASON

EVERYTHING BAGEL SEASONING

Makes about ½ cup

- 2 tablespoons (18 grams) white sesame seeds
- 2 tablespoons (18 grams) black sesame seeds
- 1 tablespoon (9 grams) poppy seeds
- 2 teaspoons (12 grams) coarse sea salt
- 2 teaspoons (8 grams) dried minced garlic
- 2 teaspoons (8 grams) dried minced onion

1. In a small bowl, stir together all ingredients. Store in an airtight container for up to 6 months

USE IT: Crunchy with a trio of seeds and fragrant with dried alliums, this Everything Bagel Seasoning helps us create our iconic Basic Bagels (page 49), but you can also sprinkle this aromatic topping on any savory bread recipe to take it to the next umami level, including our Four-Cheese Pull-Apart Milk Bread (page 63) and Cheddar and Onion Beer Bread (page 95).

CHAI SPICE

Makes about ⅓ cup

- 3 tablespoons (18 grams) ground cinnamon
- 1½ tablespoons (9 grams) ground ginger
- 1 tablespoon (6 grams) ground cloves
- ½ teaspoon (1 gram) ground cardamom
- ½ teaspoon (1 gram) ground black pepper

1. In a small bowl, stir together all ingredients. Store in an airtight container for up to 6 months

USE IT: Heavy on the cinnamon but with lingering notes of ginger and cardamom, this chai blend has a softer bite than most. We specifically call for it in our Chai Raisin Bagels (page 50) but consider subbing it in for the 1½ teaspoons (3 grams) cinnamon called for in the Carrot Cake Loaf (page 72) or for the 1 teaspoon (2 grams) Chinese five-spice powder in our Sweet Potato Bars (page 63).

PUMPKIN SPICE

Makes about ½ cup

- ¼ cup (24 grams) ground cinnamon
- 1 tablespoon (6 grams) ground ginger
- 1 tablespoon (6 grams) ground nutmeg
- 1½ teaspoons (3 grams) ground allspice
- 1½ teaspoons (3 grams) ground cloves

1. In a small bowl, whisk together all ingredients. Store in an airtight container for up to 6 months.

USE IT: Featuring a warm quintet of fall spices, our pumpkin spice blend comes in hot with the cinnamon and ginger and finishes strong with the sweet-smelling notes of nutmeg, allspice, and cloves. We devoted an entire feature (starting on page 73) to its iconic pairing with pumpkin, but we particularly love how it warms up our Pumpkin Spice Layer Cake (page 81) and Pumpkin Spice Muffins with Pecan Streusel (page 80). ▫

Classic FUDGE BROWNIES

OF ALL THE AWARD-WINNING CHOCOLATE CREATIONS WORLD-RENOUNDED CHOCOLATIER PAUL A. YOUNG WORKS WITH, HE SAYS HE HAS THE MOST FUN WITH BROWNIES. HERE, THE TALENTED BRIT SHARES HIS FAMOUS FUDGY BROWNIE RECIPE, ONE OF THE MOST SOUGHT-AFTER GOODS OFFERED IN HIS LONDON-BASED CHOCOLATE SHOPS. NOW YOU DON'T HAVE TO TRAVEL ACROSS THE POND TO EXPERIENCE PAUL'S BROWNIE MAGIC FOR YOURSELF.

CLASSIC FUDGE BROWNIES

Makes about 9 brownies

Recipe by Paul A. Young

For me, brownies are the most fun of all my products. I'm very particular when it comes to them and love to explore all the different styles, squidgy inside with a crunchy outside, layered flavours, milk or dark chocolate, cocoa powder or chocolate, and just-baked so they are gooey from inside to out. This happens to be my favourite style. I use chocolate rather than cocoa powder to give a seriously intense hit of indulgence. This is the base recipe for all my brownies, so feel free to go wild and add anything to the batter you fancy and then top with more of your favorite ingredients to customise further.

- 1½ cups plus 2 teaspoons (350 grams) unrefined light muscovado sugar**
- 14 tablespoons (200 grams) unsalted butter**
- 4 tablespoons plus 2 teaspoons (100 grams) golden syrup***
- 1¼ cups (330 grams) 70% cacao dark chocolate, chopped**
- 6 medium free-range eggs (282 grams)**
- ¾ cup plus 2 tablespoons (100 grams) all-purpose flour**

- 1.** Preheat oven to 325°F (170°C). Line an 8-inch square baking pan with parchment paper, letting excess extend over sides of pan.
- 2.** In a medium saucepan, heat muscovado sugar, butter, and golden syrup over medium heat until smooth and bubbly, 5 to 6 minutes. Remove from heat; add chocolate, stirring until melted.
- 3.** Whisk eggs, and strain through a fine-mesh sieve over batter. Stir until fully incorporated. Add flour, stirring until well combined. Pour

batter into prepared pan. Tap pan on counter to level batter.

4. Bake until set but still moist in center, about 45 minutes. (It will look slightly underdone, but the residual heat will set the chocolate and make the brownie very moist.) Let cool to room temperature. Refrigerate for at least 6 hours or overnight.

5. Using a large, sharp knife dipped in hot water, cut into 9 brownies, cleaning knife between each cut. Serve warm or at room temperature. Store in an airtight container in refrigerator for up to 2 weeks or at room temperature for up to 1 week, or freeze for up to 3 months.

**Corn syrup or maple syrup may be substituted.*

BOURBON AND ORANGE BROWNIE VARIATION:

For a super-fast and easy way to jazz up your brownie, zest half an orange, and stir in ¼ cup minus 1 teaspoon (50 grams) light muscovado sugar and 1 tablespoon (15 grams) bourbon. Drizzle and drop mixture onto batter, and swirl in before baking. ▫



back page brownie



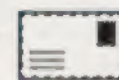
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